

Dear Family,

It has been eight years since Charlotte Erickson's passing. As you know, my mom was a great cook. Upon her death her handwritten recipes were entrusted to me. In return, I promised to preserve and share them with the family. For years, I searched for the best way to achieve this to no avail. Finally, last February, I found the perfect medium at [www.tastebook.com](http://www.tastebook.com). Open the cookbook and you will see Charlotte's handwritten recipes, grease stains and all, next to the typed entry. Sadly, I was unable to preserve the wonderful smells coming from her kitchen. It is now up to you to recreate those wonderful tastes and irresistible smells.

Enjoy!

Kay

(sibling, cousin, mother, aunt)

P.S. I want to thank my sister Judy for her loving support and hours of help to complete the project.



My favorite picture of my Mom.

## GRANDMA'S SWEDISH PANCAKES

Brunch + breads

2 eggs beaten  
1½ cup milk  
½ t. salt  
½ t. sugar  
Sift in 1 cup flour  
Cook in butter in a hot pan.

Grandma's Swedish Pancakes  
2 eggs beaten  
1½ cup milk  
½ t. salt  
½ t. sugar  
Sift in 1 cup flour  
Cook in butter

Anna Erickson's Recipe

### notes

The recipes in this book come from the recipe collection of Charlotte Jane Erickson unless noted at the bottom. The other submissions come from various relatives, friends and family of Charlotte.

## SMALL FLUFFY SNOW PANCAKES

Small Fluffy Snow Pancakes  
6 egg whites  
6 eggs  
6 T. flour  
6 T. milk  
1/2 t. salt

RECIPE

6 T. Flour  
6 T. milk  
6 eggs  
1/2 t. salt

Mix flour into egg yolk and milk. Beat egg whites and add just before frying. Drop by tablespoons into hot fat. Fry till golden brown. Sprinkle with powdered sugar.

*Marie Sleeth's Recipe*

## CHEESE SPREAD

serves 6-8

$\frac{1}{2}$  lb. (8oz.) Kraft Old English Slices  
2 T. chopped onion  
3 T. chopped green or red pepper  
6 large stuffed olives chopped  
1 hard cooked egg, chopped  
 $\frac{1}{2}$  c. butter cracker crumbs  
 $\frac{1}{4}$  c. mayonnaise (more if needed)

Shred cheese & mix all together. Form ball or put into serving dish and chill overnight.

Charlotte Erickson's Recipe



### Cheese spread

)  $\frac{1}{2}$  lb. Kraft Old English slices  
2 T. chopped onion  
3 T. " green pepper  
6 stuffed olives chopped  
1 T. paprika  
1 hard boiled egg, chopped  
 $\frac{1}{2}$  c. cracker crumbs  
 $\frac{1}{4}$  c. mayonnaise (more if needed)  
Shred cheese & mix all together  
Form balls & chill overnight

### Rye Bread Cheese Dip

1/2 c. Sharp Cheddar cheese (shredded)  
5 oz. Roquefort cheese (blue)  
8 oz. Jar cheese w/ rind  
1/2 c. sour cream  
1/2 tsp. garlic salt  
2 tbs. Worcester sauce  
2 round rye bread without seeds

) Combine above. Remove center of 1 rye bread & place above in it. Cut other bread into pieces & use as crackers.

### notes

Put crackers into heavy plastic (freezer) bag to crush. Slice olives to decorate top in dish.



## HOLIDAY LEMONADE

24 punch cups

### HOLIDAY LEMONADE (24 Punch Cups)

- 1 small can frozen lemonade
- 1 small can frozen orange juice
- 1 quart chilled sparkling water
- 1 quart chilled ginger ale
- 1 sixteen-ounce package frozen strawberries partially thawed

Combine in a punch bowl and serve immediately.

### PINEAPPLE REFRESHER

- 1 small can frozen orange juice
- 1 small can frozen lemonade
- 1 qt. gingerale--chilled
- 1 qt. sparkling water--chilled
- 2 pts. pineapple sherbet--scooped into above mixture

24 punch cups

- 1 small can frozen lemonade

- 1 small can frozen orange juice

- 1 quart chilled sparkling water

- 1 quart chilled ginger ale

- 1 sixteen-ounce package frozen strawberries partially thawed.

Combine in a punch bowl and serve immediately.

*Charlotte Erickson's Recipe*

## HOT ARTICHOKE AND ROASTED RED PEPPER DIP

appetizers & drinks

1 medium leek, thinly sliced and quartered,  
OR  $\frac{1}{2}$  cup sliced green onion  
2 t. butter  
1 14-oz. can artichoke hearts, drained and coarsely chopped  
1 C grated Parmesan cheese  
1 C mayonnaise  
1 7-oz jar roasted red sweet peppers, drained and coarsely chopped  
 $\frac{1}{2}$  t. pepper  
2 t. grated Romano or Parmesan cheese  
1 T. snipped parsley

If serving immediately, preheat oven to 350°. In a medium skillet cook sliced leek in hot butter or margarine until tender but not brown. Remove from heat. Stir in artichoke hearts, the 1 cup of Parmesan cheese, mayonnaise, roasted red peppers and pepper.

Transfer to an 8" quiche dish or a 9" pie plate, spreading evenly. Sprinkle with the 2 T. Parmesan cheese and the parsley. If desired, cover and chill for up to 24 hours before baking.

To serve, bake uncovered for 20 minutes or until heated through, turning dish halfway through the cooking time.

*Charlotte Erickson's Recipe*

Melt parve dip, *parve* the chil on top taste buds, but not this one. This paleo-shred, chunky artichoke and roasted sweet pepper medley is at its best when served warm from the oven. Grab a handful of raw-cut vegetables or crisp crackers and dip right in.

**Hot Artichoke and Roasted Pepper Dip**  
Prep: 15 minutes Cook: 20 minutes

1 medium leek, thinly sliced and quartered, or  $\frac{1}{2}$  cup sliced green onion  
2 t. vegetable oil or butter  
1 14-oz. can artichoke hearts, drained and coarsely chopped  
1 cup grated Parmesan cheese  
1 cup mayonnaise, salad dressing, or light mayonnaise directly\*  
1 7-oz. jar roasted red sweet peppers, drained and coarsely chopped  
 $\frac{1}{2}$  t. ground pepper  
2 T. grated Parmesan or Romano cheese  
1 T. snipped parsley  
Assorted vegetable dippers, flat breads, or toasted crackers

If serving dip immediately, preheat oven to 350°. In a medium skillet cook sliced leek in hot margarine or butter until tender but not brown. Remove from heat. Stir in artichoke hearts, the 1 cup Parmesan cheese, mayonnaise, roasted red peppers and pepper.

Transfer to an 8" quiche dish or 9" pie plate, spreading evenly. Sprinkle with the 2 tablespoons Parmesan cheese and the parsley. If desired, cover and chill for up to 24 hours before baking.

To serve, bake uncovered, for 20 minutes or until heated through.

Or micro-cook on medium-high power for 6 to 8 minutes or until heated through, turning dish halfway through the cooking time.

Serve with assorted raw-cut vegetable dipping sticks, crackers, or grain-free flatbread bagel chips.

Make about  $\frac{1}{2}$  cup.

\*Note: Do not make with fat-free mayonnaise.

Dip will not set up.

Nutrition facts per tablespoon: 40 cal., 4 g total fat (1 g sat. fat), 9 mg chol., 71 mg sodium, 1 g carbs, 0 g fiber, 1 g pro. Daily Values: 1% vit. A, 10% vit. C, 1% calcium, 0% iron.

### notes

Serve with *assorted vegetable dippers, flat breads or crackers*. Note: Do not make with *fat-free mayonnaise*. Dip will not set up.

appetizers +  
drinks

PINEAPPLE REFRESHER

HOLIDAY LEMONADE (24 Punch Cups)

1 small can frozen lemonade  
1 small can frozen orange juice  
1 quart chilled sparkling water  
1 quart chilled gingerale  
1 sixteen-ounce package frozen strawberries partially thawed

Combine in a punch bowl and serve immediately.

PINEAPPLE REFRESHER

1 small can frozen orange juice  
1 small can frozen lemonade  
1 qt. gingerale--chilled  
1 qt. sparkling water--chilled  
2 pts. pineapple sherbet--scooped into above mixture

1 small can frozen orange juice

1 small can frozen lemonade

1 qt. ginger ale-chilled

1 qt. sparkling water-chilled

2 pts. pineapple sherbert-scooped into above mixture

Mix and serve.

Charlotte's Handwritten Recipe

## RYE BREAD CHEESE DIP



12 oz Sharp Cheddar Cheese  
(2 glasses)  
5 oz. Blue Cheese  
8 oz. Jar Cheese Wiz  
1 c. sour cream  
1 t. garlic salt  
2 t. Worcestershire Sauce  
2 packages round rye bread without seeds

Combine above. Remove center of one rye bread and place the combined ingredients in one round. Cut other bread into slices the size of crackers.

Charlotte Erickson's Recipe

### Cheese spread

1/2 lb. Best Old English slice  
2 T chopped onion  
3 T green pepper  
6 strips bacon chopped  
1 T chopped onions  
1/4 lb. cold egg, chopped  
1/2 c. cheddar cheese  
1/4 c. mayonnaise (house style)  
Shred cheese & mix all together  
Bread sliced & oven broiled

### Rye Bread Cheese Dip

1/2 c. Sharp Cheddar (glass)  
5 oz. Blue Cheese (line)  
8 oz. Jar Cheese wiz  
1 c. Sour Cream  
1 t. Garlic Salt  
2 t. Worcester sauce  
2 Round Rye bread without seeds

Combine above. Remove center of 1 rye bread & place above in it. Cut other bread into pieces the size of crackers

## BEAN SALAD, SLAW OR CUCUMBER DRESSING



Bring to a boil:

1 c. sugar

1 c. white vinegar

½ c. water

Cool & pour over vegetables with :

½ c. chopped celery

½ c. chopped green pepper

¼ c. chopped onions

Bean Salad, Slaw, or Cucum Dressing

1 c. sugar  
½ c. sugar (water) } Bring to boil

Boil & pour over veg. with

½ c. celery

½ c. green peppers } Chopped

¼ c. onions

Cover veg. - adding more liquid if

needed - salt & pepper to taste.

- Stir correctly for best results

- You can add raw veg. to juice

Next day - well stir long time.

Cover vegetables adding more liquid if needed. Salt and pepper to taste. Store overnight for best results. You can add more vegetables to juice the next day. This will keep a long time.

Charlotte Erickson's Recipe

## BEAUTIFUL SALAD

1 per person

Boston, Romaine or Red Leaf Lettuce

Cooked chicken pieces

Blue Cheese

Bacon Pieces

Avocado

Favorite vinaigrette

Arrange crisped Boston, Romaine or Red Leaf lettuce on a plate.

Top with chicken. Sprinkle with  $\frac{1}{2}$  cup crumbled Blue Cheese,  $\frac{1}{2}$  cup crumbled bacon pieces and chunks of avocado to taste.

Sprinkle with favorite vinaigrette dressing like the one we use for tomatoes.

*Charlotte Erickson's Recipe*

## BLUE CHEESE DRESSING



$\frac{1}{2}$  cup crumbled Blue Cheese  
 $\frac{1}{2}$  cup sour cream  
 $\frac{3}{4}$  cup mayonnaise  
 $\frac{1}{2}$  cup finely chopped celery  
 $\frac{1}{2}$  t. salt  
 $\frac{1}{2}$  t. pepper

Blend all ingredients together.

Charlotte Erickson's Recipe

### Blue Cheese Dressing

$\frac{1}{2}$  c crumbled blue cheese  
 $\frac{1}{2}$  c heavy sour cream  
 $\frac{3}{4}$  c mayonnaise  
 $\frac{1}{2}$  c finely chopped celery  
 $\frac{1}{2}$  t. salt  
 $\frac{1}{2}$  t. pepper

French Dressing (using your  
favourite vinegar)  
1 c vinegar  
1 c orange  
1/2 t. mustard  
1/2 t. sugar  
1/2 t. salt  
1/2 t. paprika  
1/2 t. pepper  
3 T. oil  
2 t. dry mustard  
1/2 t. dried basil (dried basil, too)  
Mayonnaise (mix 1/2 cup oil  
1/2 t. sugar & 1/2 t. salt)

SOUps + salads

CHUNKY TOMATO SOUP

Charlotte's Tomato Soup  
4 cups tomatoes blended but still  
chunky - a couple of fast bursts in a food  
processor (or by hand)  
1 10 oz can chicken broth  
1 t. oregano  
2 t. thyme  
2 t. basil  
1/2 t. garlic powder  
1/4 cup onions diced  
1/2 t. salt  
1/2 t. sugar  
1/2 t. pepper  
Sour cream

4 cups tomatoes blended but still  
chunky - a couple of fast bursts in a food  
processor (or by hand)  
1 10 oz can chicken broth  
1 t. oregano  
2 t. thyme  
2 t. basil  
1/2 t. garlic powder  
1/4 cup onions diced  
1/2 t. salt  
1/2 t. sugar  
1/2 t. pepper  
Sour cream

Combine all ingredients except sour cream and cook until  
onions are transparent and almost disappear 20-30 minutes. Serve hot with a dol-  
lop of sour cream.

Charlotte Erickson's Recipe

COLESLAW

- 4 c. finely chopped cabbage
- 1 c. finely chopped celery
- 1 small chopped onion
- 2 T. vinegar
- 3 T. sugar
- 1 t. salt
- pepper
- mayonnaise

Mix together first 7 ingredients. Cover and chill several hours. Stir in mayonnaise and serve.

### *Charlotte Erickson's Recipe*

Colocca

1 C. marshy, 15' up, 10' down, 10' tall  
1 c.  
1 small tree  
2 T. monogynus  
3 T. marginata  
1 Z. scap  
Proper  
Flowers of chalk Stevensons 1900  
Saw in Buxton on 1st 20 1930

Lich. & P. Lichen Flora - 1930

The following is taken from  
Lichen  
3 groups naturally separated  
1 and  
2  
3  
4  
5  
6  
7  
8  
9  
10  
11  
12  
13  
14  
15  
16  
17  
18  
19  
20  
21  
22  
23  
24  
25  
26  
27  
28  
29  
30  
31  
32  
33  
34  
35  
36  
37  
38  
39  
40  
41  
42  
43  
44  
45  
46  
47  
48  
49  
50  
51  
52  
53  
54  
55  
56  
57  
58  
59  
60  
61  
62  
63  
64  
65  
66  
67  
68  
69  
70  
71  
72  
73  
74  
75  
76  
77  
78  
79  
80  
81  
82  
83  
84  
85  
86  
87  
88  
89  
90  
91  
92  
93  
94  
95  
96  
97  
98  
99  
100  
101  
102  
103  
104  
105  
106  
107  
108  
109  
110  
111  
112  
113  
114  
115  
116  
117  
118  
119  
120  
121  
122  
123  
124  
125  
126  
127  
128  
129  
130  
131  
132  
133  
134  
135  
136  
137  
138  
139  
140  
141  
142  
143  
144  
145  
146  
147  
148  
149  
150  
151  
152  
153  
154  
155  
156  
157  
158  
159  
160  
161  
162  
163  
164  
165  
166  
167  
168  
169  
170  
171  
172  
173  
174  
175  
176  
177  
178  
179  
180  
181  
182  
183  
184  
185  
186  
187  
188  
189  
190  
191  
192  
193  
194  
195  
196  
197  
198  
199  
200  
201  
202  
203  
204  
205  
206  
207  
208  
209  
210  
211  
212  
213  
214  
215  
216  
217  
218  
219  
220  
221  
222  
223  
224  
225  
226  
227  
228  
229  
230  
231  
232  
233  
234  
235  
236  
237  
238  
239  
240  
241  
242  
243  
244  
245  
246  
247  
248  
249  
250  
251  
252  
253  
254  
255  
256  
257  
258  
259  
259  
260  
261  
262  
263  
264  
265  
266  
267  
268  
269  
270  
271  
272  
273  
274  
275  
276  
277  
278  
279  
280  
281  
282  
283  
284  
285  
286  
287  
288  
289  
290  
291  
292  
293  
294  
295  
296  
297  
298  
299  
300  
301  
302  
303  
304  
305  
306  
307  
308  
309  
310  
311  
312  
313  
314  
315  
316  
317  
318  
319  
320  
321  
322  
323  
324  
325  
326  
327  
328  
329  
330  
331  
332  
333  
334  
335  
336  
337  
338  
339  
340  
341  
342  
343  
344  
345  
346  
347  
348  
349  
350  
351  
352  
353  
354  
355  
356  
357  
358  
359  
360  
361  
362  
363  
364  
365  
366  
367  
368  
369  
370  
371  
372  
373  
374  
375  
376  
377  
378  
379  
380  
381  
382  
383  
384  
385  
386  
387  
388  
389  
390  
391  
392  
393  
394  
395  
396  
397  
398  
399  
400  
401  
402  
403  
404  
405  
406  
407  
408  
409  
410  
411  
412  
413  
414  
415  
416  
417  
418  
419  
420  
421  
422  
423  
424  
425  
426  
427  
428  
429  
430  
431  
432  
433  
434  
435  
436  
437  
438  
439  
440  
441  
442  
443  
444  
445  
446  
447  
448  
449  
450  
451  
452  
453  
454  
455  
456  
457  
458  
459  
460  
461  
462  
463  
464  
465  
466  
467  
468  
469  
470  
471  
472  
473  
474  
475  
476  
477  
478  
479  
480  
481  
482  
483  
484  
485  
486  
487  
488  
489  
490  
491  
492  
493  
494  
495  
496  
497  
498  
499  
500  
501  
502  
503  
504  
505  
506  
507  
508  
509  
510  
511  
512  
513  
514  
515  
516  
517  
518  
519  
520  
521  
522  
523  
524  
525  
526  
527  
528  
529  
530  
531  
532  
533  
534  
535  
536  
537  
538  
539  
540  
541  
542  
543  
544  
545  
546  
547  
548  
549  
550  
551  
552  
553  
554  
555  
556  
557  
558  
559  
560  
561  
562  
563  
564  
565  
566  
567  
568  
569  
570  
571  
572  
573  
574  
575  
576  
577  
578  
579  
580  
581  
582  
583  
584  
585  
586  
587  
588  
589  
590  
591  
592  
593  
594  
595  
596  
597  
598  
599  
600  
601  
602  
603  
604  
605  
606  
607  
608  
609  
610  
611  
612  
613  
614  
615  
616  
617  
618  
619  
620  
621  
622  
623  
624  
625  
626  
627  
628  
629  
630  
631  
632  
633  
634  
635  
636  
637  
638  
639  
640  
641  
642  
643  
644  
645  
646  
647  
648  
649  
650  
651  
652  
653  
654  
655  
656  
657  
658  
659  
660  
661  
662  
663  
664  
665  
666  
667  
668  
669  
669  
670  
671  
672  
673  
674  
675  
676  
677  
678  
679  
680  
681  
682  
683  
684  
685  
686  
687  
688  
689  
690  
691  
692  
693  
694  
695  
696  
697  
698  
699  
700  
701  
702  
703  
704  
705  
706  
707  
708  
709  
709  
710  
711  
712  
713  
714  
715  
716  
717  
718  
719  
719  
720  
721  
722  
723  
724  
725  
726  
727  
728  
729  
729  
730  
731  
732  
733  
734  
735  
736  
737  
738  
739  
739  
740  
741  
742  
743  
744  
745  
746  
747  
748  
749  
749  
750  
751  
752  
753  
754  
755  
756  
757  
758  
759  
759  
760  
761  
762  
763  
764  
765  
766  
767  
768  
769  
769  
770  
771  
772  
773  
774  
775  
776  
777  
778  
779  
779  
780  
781  
782  
783  
784  
785  
786  
787  
788  
789  
789  
790  
791  
792  
793  
794  
795  
796  
797  
798  
799  
800  
801  
802  
803  
804  
805  
806  
807  
808  
809  
809  
810  
811  
812  
813  
814  
815  
816  
817  
818  
819  
819  
820  
821  
822  
823  
824  
825  
826  
827  
828  
829  
829  
830  
831  
832  
833  
834  
835  
836  
837  
838  
839  
839  
840  
841  
842  
843  
844  
845  
846  
847  
848  
849  
849  
850  
851  
852  
853  
854  
855  
856  
857  
858  
859  
859  
860  
861  
862  
863  
864  
865  
866  
867  
868  
869  
869  
870  
871  
872  
873  
874  
875  
876  
877  
878  
879  
879  
880  
881  
882  
883  
884  
885  
886  
887  
888  
889  
889  
890  
891  
892  
893  
894  
895  
896  
897  
898  
899  
900  
901  
902  
903  
904  
905  
906  
907  
908  
909  
909  
910  
911  
912  
913  
914  
915  
916  
917  
918  
919  
919  
920  
921  
922  
923  
924  
925  
926  
927  
928  
929  
929  
930  
931  
932  
933  
934  
935  
936  
937  
938  
939  
939  
940  
941  
942  
943  
944  
945  
946  
947  
948  
949  
949  
950  
951  
952  
953  
954  
955  
956  
957  
958  
959  
959  
960  
961  
962  
963  
964  
965  
966  
967  
968  
969  
969  
970  
971  
972  
973  
974  
975  
976  
977  
978  
979  
979  
980  
981  
982  
983  
984  
985  
986  
987  
988  
989  
989  
990  
991  
992  
993  
994  
995  
996  
997  
998  
999  
1000  
1001  
1002  
1003  
1004  
1005  
1006  
1007  
1008  
1009  
1009  
1010  
1011  
1012  
1013  
1014  
1015  
1016  
1017  
1018  
1019  
1019  
1020  
1021  
1022  
1023  
1024  
1025  
1026  
1027  
1028  
1029  
1029  
1030  
1031  
1032  
1033  
1034  
1035  
1036  
1037  
1038  
1039  
1039  
1040  
1041  
1042  
1043  
1044  
1045  
1046  
1047  
1048  
1049  
1049  
1050  
1051  
1052  
1053  
1054  
1055  
1056  
1057  
1058  
1059  
1059  
1060  
1061  
1062  
1063  
1064  
1065  
1066  
1067  
1068  
1069  
1069  
1070  
1071  
1072  
1073  
1074  
1075  
1076  
1077  
1078  
1079  
1079  
1080  
1081  
1082  
1083  
1084  
1085  
1086  
1087  
1088  
1089  
1089  
1090  
1091  
1092  
1093  
1094  
1095  
1096  
1097  
1098  
1099  
1100  
1101  
1102  
1103  
1104  
1105  
1106  
1107  
1108  
1109  
1109  
1110  
1111  
1112  
1113  
1114  
1115  
1116  
1117  
1118  
1119  
1119  
1120  
1121  
1122  
1123  
1124  
1125  
1126  
1127  
1128  
1129  
1129  
1130  
1131  
1132  
1133  
1134  
1135  
1136  
1137  
1138  
1139  
1139  
1140  
1141  
1142  
1143  
1144  
1145  
1146  
1147  
1148  
1149  
1149  
1150  
1151  
1152  
1153  
1154  
1155  
1156  
1157  
1158  
1159  
1159  
1160  
1161  
1162  
1163  
1164  
1165  
1166  
1167  
1168  
1169  
1169  
1170  
1171  
1172  
1173  
1174  
1175  
1176  
1177  
1178  
1179  
1179  
1180  
1181  
1182  
1183  
1184  
1185  
1186  
1187  
1188  
1189  
1189  
1190  
1191  
1192  
1193  
1194  
1195  
1196  
1197  
1198  
1199  
1200  
1201  
1202  
1203  
1204  
1205  
1206  
1207  
1208  
1209  
1209  
1210  
1211  
1212  
1213  
1214  
1215  
1216  
1217  
1218  
1219  
1219  
1220  
1221  
1222  
1223  
1224  
1225  
1226  
1227  
1228  
1229  
1229  
1230  
1231  
1232  
1233  
1234  
1235  
1236  
1237  
1238  
1239  
1239  
1240  
1241  
1242  
1243  
1244  
1245  
1246  
1247  
1248  
1249  
1249  
1250  
1251  
1252  
1253  
1254  
1255  
1256  
1257  
1258  
1259  
1259  
1260  
1261  
1262  
1263  
1264  
1265  
1266  
1267  
1268  
1269  
1269  
1270  
1271  
1272  
1273  
1274  
1275  
1276  
1277  
1278  
1279  
1279  
1280  
1281  
1282  
1283  
1284  
1285  
1286  
1287  
1288  
1289  
1289  
1290  
1291  
1292  
1293  
1294  
1295  
1296  
1297  
1298  
1299  
1300  
1301  
1302  
1303  
1304  
1305  
1306  
1307  
1308  
1309  
1309  
1310  
1311  
1312  
1313  
1314  
1315  
1316  
1317  
1318  
1319  
1319  
1320  
1321  
1322  
1323  
1324  
1325  
1326  
1327  
1328  
1329  
1329  
1330  
1331  
1332  
1333  
1334  
1335  
1336  
1337  
1338  
1339  
1339  
1340  
1341  
1342  
1343  
1344  
1345  
1346  
1347  
1348  
1349  
1349  
1350  
1351  
1352  
1353  
1354  
1355  
1356  
1357  
1358  
1359  
1359  
1360  
1361  
1362  
1363  
1364  
1365  
1366  
1367  
1368  
1369  
1369  
1370  
1371  
1372  
1373  
1374  
1375  
1376  
1377  
1378  
1379  
1379  
1380  
1381  
1382  
1383  
1384  
1385  
1386  
1387  
1388  
1389  
1389  
1390  
1391  
1392  
1393  
1394  
1395  
1396  
1397  
1398  
1399  
1400  
1401  
1402  
1403  
1404  
1405  
1406  
1407  
1408  
1409  
1409  
1410  
1411  
1412  
1413  
1414  
1415  
1416  
1417  
1418  
1419  
1419  
1420  
1421  
1422  
1423  
1424  
1425  
1426  
1427  
1428  
1429  
1429  
1430  
1431  
1432  
1433  
1434  
1435  
1436  
1437  
1438  
1439  
1439  
1440  
1441  
1442  
1443  
1444  
1445  
1446  
1447  
1448  
1449  
1449  
1450  
1451  
1452  
1453  
1454  
1455  
1456  
1457  
1458  
1459  
1459  
1460  
1461  
1462  
1463  
1464  
1465  
1466  
1467  
1468  
1469  
1469  
1470  
1471  
1472  
1473  
1474  
1475  
1476  
1477  
1478  
1479  
1479  
1480  
1481  
1482  
1483  
1484  
1485  
1486  
1487  
1488  
1489  
1489  
1490  
1491  
1492  
1493  
1494  
1495  
1496  
1497  
1498  
1499  
1500  
1501  
1502  
1503  
1504  
1505  
1506  
1507  
1508  
1509  
1509  
1510  
1511  
1512  
1513  
1514  
1515  
1516  
1517  
1518  
1519  
1519  
1520  
1521  
1522  
1523  
1524  
1525  
1526  
1527  
1528  
1529  
1529  
1530  
1531  
1532  
1533  
1534  
1535  
1536  
1537  
1538  
1539  
1539  
1540  
1541  
1542  
1543  
1544  
1545  
1546  
1547  
1548  
1549  
1549  
1550  
1551  
1552  
1553  
1554  
1555  
1556  
1557  
1558  
1559  
1559  
1560  
1561  
1562  
1563  
1564  
1565  
1566  
1567  
1568  
1569  
1569  
1570  
1571  
1572  
1573  
1574  
1575  
1576  
1577  
1578  
1579  
1579  
1580  
1581  
1582  
1583  
1584  
1585  
1586  
1587  
1588  
1589  
1589  
1590  
1591  
1592  
1593  
1594  
1595  
1596  
1597  
1598  
1599  
1600  
1601  
1602  
1603  
1604  
1605  
1606  
1607  
1608  
1609  
1609  
1610  
1611  
1612  
1613  
1614  
1615  
1616  
1617  
1618  
1619  
1619  
1620  
1621  
1622  
1623  
1624  
1625  
1626  
1627  
1628  
1629  
1629  
1630  
1631  
1632  
1633  
1634  
1635  
1636  
1637  
1638  
1639  
1639  
1640  
1641  
1642  
1643  
1644  
1645  
1646  
1647  
1648  
1649  
1649  
1650  
1651  
1652  
1653  
1654  
1655  
1656  
1657  
1658  
1659  
1659  
1660  
1661  
1662  
1663  
1664  
1665  
1666  
1667  
1668  
1669  
1669  
1670  
1671  
1672  
1673  
1674  
1675  
1676  
1677  
1678  
1679  
1679  
1680  
1681  
1682  
1683  
1684  
1685  
1686  
1687  
1688  
1689  
1689  
1690  
1691  
1692  
1693  
1694  
1695  
1696  
1697  
1698  
1699  
1700  
1701  
1702  
1703  
1704  
1705  
1706  
1707  
1708  
1709  
1709  
1710  
1711  
1712  
1713  
1714  
1715  
1716  
1717  
1718  
1719  
1719  
1720  
1721  
1722  
1723  
1724  
1725  
1726  
1727  
1728  
1729  
1729  
1730  
1731  
1732  
1733  
1734  
1735  
1736  
1737  
1738  
1739  
1739  
1740  
1741  
1742  
1743  
1744  
1745  
1746  
1747  
1748  
1749  
1749  
1750  
1751  
1752  
1753  
1754  
1755  
1756  
1757  
1758  
1759  
1759  
1760  
1761  
1762  
1763  
1764  
1765  
1766  
1767  
1768  
1769  
1769  
1770  
1771  
1772  
1773  
1774  
1775  
1776  
1777  
1778  
1779  
1779  
1780  
1781  
1782  
1783  
1784  
1785  
1786  
1787  
1788  
1789  
1789  
1790  
1791  
1792  
1793  
1794  
1795  
1796  
1797  
1798  
1799  
1800  
1801  
1802  
1803  
1804  
1805  
1806  
1807  
1808  
1809  
1809  
1810  
1811  
1812  
1813  
1814  
1815  
1816  
1817  
1818  
1819  
1819  
1820  
1821  
1822  
1823  
1824  
1825  
1826  
1827  
1828  
1829  
1829  
1830  
1831  
1832  
1833  
1834  
1835  
1836  
1837  
1838  
1839  
1839  
1840  
1841  
1842  
1843  
1844  
1845  
1846  
1847  
1848  
1849  
1849  
1850  
1851  
1852  
1853  
1854  
1855  
1856  
1857  
1858  
1859  
1859  
1860  
1861  
1862  
1863  
1864  
1865  
1866  
1867  
1868  
1869  
1869  
1870  
1871  
1872  
1873  
1874  
1875  
1876  
1877  
1878  
1879  
1879  
1880  
1881  
1882  
1883  
1884  
1885  
1886  
1887  
1888  
1889  
1889  
1890  
1891  
1892  
1893  
1894  
1895  
1896  
1897  
1898  
1899  
1900  
1901  
1902  
1903  
1904  
1905  
1906  
1907  
1908  
1909  
1909  
1910  
1911  
1912  
1913  
1914  
1915  
1916  
1917  
1918  
1919  
1919  
1920  
1921  
1922  
1923  
1924  
1925  
1926  
1927  
1928  
1929  
1929  
1930  
1931  
1932  
1933  
1934  
1935  
1936  
1937  
1938  
1939  
1939  
1940  
1941  
1942  
1943  
1944  
1945  
1946  
1947  
1948  
1949  
1949  
1950  
1951  
1952  
1953  
1954  
1955  
1956  
1957  
1958  
1959  
1959  
1960  
1961  
1962  
1963  
1964  
1965  
1966  
1967  
1968  
1969  
1969  
1970  
1971  
1972  
1973  
1974  
1975  
1976  
1977  
1978  
1979  
1979  
1980  
1981  
1982  
1983  
1984  
1985  
1986  
1987  
1988  
1989  
1989  
1990  
1991  
1992  
1993  
1994  
1995  
1996  
1997  
1998  
1999  
2000  
2001  
2002  
2003  
2004  
2005  
2006  
2007  
2008  
2009  
2010  
2011  
2012  
2013  
2014  
2015  
2016  
2017  
2018  
2019  
2020  
2021  
2022  
2023  
2024  
2025  
2026  
2027  
2028  
2029  
2030  
2031  
2032  
2033  
2034  
2035  
2036  
2037  
2038  
2039  
2039  
2040  
2041  
2042  
2043  
2044  
2045  
2046  
2047  
2048  
2049  
2049  
2050  
2051  
2052  
2053  
2054  
2055  
2056  
2057  
2058  
2059  
2059  
2060  
2061  
2062  
2063  
2064  
2065  
2066  
2067  
2068  
2069  
2069  
2070  
2071  
2072  
2073  
2074  
2075  
2076  
2077  
2078  
2079  
2079  
2080  
2081  
2082  
2083  
2084  
2085  
2086  
2087  
2088  
2089  
2089  
2090  
2091  
2092  
2093  
2094  
2095  
2096  
2097<br

## COLESLAW

Flour  
2 lbs cabbage  
1 large sweet potato  
1/2 cup chipped bacon  
1/4 c dry mustard  
1/2 c mayonnaise  
1/3 c vinegar  
salt & pepper

3 cups cabbage  
1/2 cup chopped green pepper  
1/2 cup minced white or green onion  
2 1/2 T. sugar  
3 T. vinegar  
2 T. salad oil  
1 t. salt

Stir sugar, vinegar, oil and salt until sugar dissolves. Mix with vegetables.

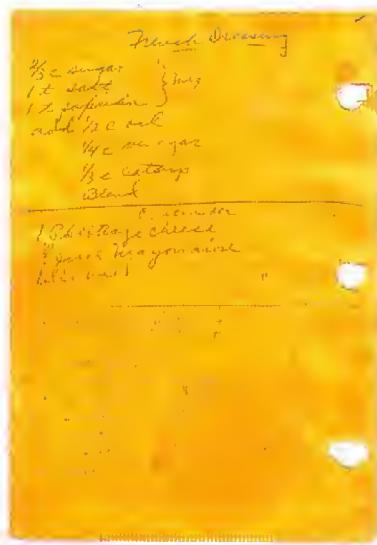
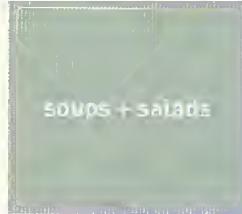
Charlotte Erickson's Recipe

## CUCUMBER SALAD

1 large peeled cucumber, sliced thin  
1 8 oz. carton cottage cheese  
Equal part mayonnaise  
Dill weed to taste

Mix and chill.

*Charlotte Erickson's Recipe*



## DILLED BROCCOLI SALAD



- 3 heads broccoli
- ½ cup chopped onion
- ½ cup sliced stuffed olives
- 3 hard cooked eggs, chopped
- 1½ cups sliced celery
- 1 T. lemon juice
- 1 t. dill weed
- 1 cup mayonnaise
- 1 head Boston lettuce

Cut broccoli into 3 inch spears. Cook broccoli until crisp-tender about 3 minutes. Drain. Place broccoli in a bowl with onion, olives, eggs & celery. Combine lemon juice, dill weed & mayonnaise. Stir dressing into the broccoli mixture. Chill 4 hours. Serve in Boston lettuce cup.

*Charlotte Erickson's Recipe*

## FRENCH DRESSING

SOUPS + SALADS

Mix:

$\frac{1}{2}$  cup sugar

1 t. salt

1 t. paprika

Add:

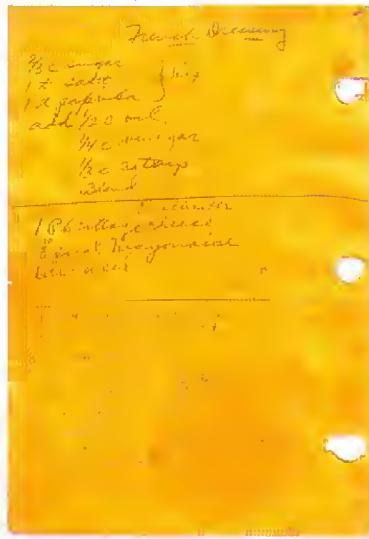
$\frac{1}{2}$  cup oil

$\frac{1}{2}$  cup vinegar

$\frac{1}{2}$  cup catchup

Blend.

*Charlotte's Erickson's Recipe*



SOUps + salAdS

FRENCH DRESSING

Blue Cheese Dressing

$\frac{1}{2}$  c. crumbled blue cheese  
 $\frac{1}{2}$  c. mayonnaise  
 $\frac{1}{2}$  c. horseradish  
 $\frac{1}{2}$  c. finely chopped onion  
 $\frac{1}{2}$  t. salt  
 $\frac{1}{2}$  t. pepper  
Marge Young's Dressing (dilute young)  
1 can tomato soup  
 $\frac{1}{2}$  cup vinegar  
 $\frac{1}{2}$  pt. Wesson oil  
 $\frac{1}{2}$  cup sugar  
4 t. Worcestershire Sauce  
2 t. Paprika  
3 t. salt  
2 t. dry mustard  
2 cloves garlic (remove later)

1 can tomato soup  
 $\frac{1}{2}$  cup vinegar  
1 pt. Wesson oil  
 $1\frac{1}{2}$  cup sugar  
4 t. Worcestershire Sauce  
2 t. Paprika  
3 t. salt  
2 t. dry mustard  
2 cloves garlic (remove later)

Mix and chill.

Marge Young's Recipe

notes

This recipe was from Charlotte's longtime friend.

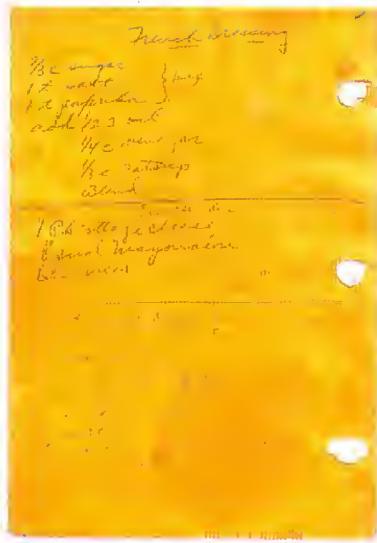
## FRUIT FRENCH DRESSING



1 cup oil  
½ cup orange juice  
2½ T. lemon juice  
1 t. vinegar  
½ cup sugar  
1 t. salt  
1 t. paprika  
1 t. grated onion

Combine and blend.

Charlotte Erickson's Recipe



## FRUIT SALAD

Fruit salad

Grapes - apples  
Pineapple, banana, plums

Dressing:  
Yogurt, Honey - Cinnamon.  
Pushed up & add to taste.  
Pecans ground up  
Coconut (optional)

Cut up in bite size pieces:

Grapes  
Apples  
Pineapple  
Bananas  
Plums  
Yogurt  
Honey  
Ground up Pecans  
Cinnamon  
Coconut (optional)

Dressing:

Mix yogurt, honey and cinnamon to taste.

Add ground Pecans and coconut (optional).

*Charlotte Erickson's Recipe*

## FRUIT SALAD DRESSING

soups + salads

2 eggs  
4 T. vinegar  
6 T. sugar  
8 T. pineapple juice

Mix together and add to cut up fruit.

Charlotte Erickson's Recipe

year round salad dressing  
2 eggs  
4 T. vinegar  
6 T. sugar  
8 T. pineapple juice  
1 T. salt  
1 T. pepper  
dash of cayenne  
dash of nutmeg  
dash of cinnamon  
dash of cloves  
dash of allspice  
dash of nutmeg

French salad dressing  
2 eggs  
4 T. vinegar  
6 T. sugar  
8 T. pineapple juice

French dressing  
2 T. vinegar  
1/2 T. oil  
1/2 T. sugar  
1/2 T. salt  
1/2 T. pepper  
dash of nutmeg  
dash of cinnamon  
dash of cloves  
dash of allspice  
dash of nutmeg

SOUPS + SALADS

GREEK TOMATOES

*Greek Tomatoes*

6 medium tomatoes sliced  
1/4 lb. feta cheese, crumbled  
1 small onion, thinly sliced  
3/4 cup sliced ripe olives, sliced  
2 T. oil  
1/3 C. wine vinegar  
2 T. minced parsley  
4 t. sugar  
1/2 t. basil  
1/2 t. salt & pepper  
Marinate tomatoes & cheese 2 hours  
Line platter with lettuce & arrange  
tomatoes.

6 medium tomatoes, sliced

1/4 lb. Feta cheese, crumbled

1 small onion, thinly sliced

3/4 cup pitted ripe olives, sliced

1/2 cup oil

1/2 cup wine vinegar

2 T. minced parsley

4 t. sugar

1/2 t. basil

1/4 t. salt & pepper

Marinate tomatoes and cheese 2 hours. Line platter with lettuce and arrange tomatoes.

*Charlotte Erickson's Recipe*

## FRUIT SALAD DRESSING

SALADS

- 2 eggs
- 4 T. vinegar
- 6 T. sugar
- 8 T. pineapple juice

Mix together and add to cut up fruit.

### *Charlotte Erickson's Recipe*

## Year Seven Sales & Income

Flight-Walk & discussion

*T. corydalis*  
*T. heterophyllum*

*T. canadensis* 41  
14.6 cm. all sp. sp.  
1 L. sulphurea  
1 L. Sulphur  
1 T. canadensis  
1 T. canadensis

## GREEK TOMATOES

### *Greek Tomatoes*

6 medium tomatoes sliced  
1/4 lb. feta cheese, crumbled  
1 small onion, thinly sliced  
3/4 cup pitted ripe olives, sliced  
2 t. oil  
1/4 cup wine vinegar  
2 T. minced parsley  
1/2 t. sugar  
1/2 t. basil  
1/4 t. salt & pepper

Marinate tomatoes and cheese 2 hours.  
Line platter with lettuce & arrange  
tomatoes.

6 medium tomatoes, sliced

1/4 lb. Feta cheese, crumbled

1 small onion, thinly sliced

3/4 cup pitted ripe olives, sliced

1/4 cup oil

1/4 cup wine vinegar

2 T. minced parsley

4 t. sugar

1/2 t. basil

1/4 t. salt & pepper

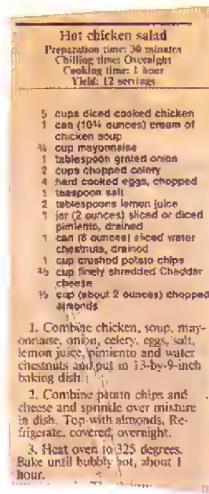
Marinate tomatoes and cheese 2 hours. Line platter with lettuce and arrange tomatoes.

*Charlotte Erickson's Recipe*

## HOT CHICKEN SALAD

SOUps + salads

5 cups diced cooked chicken  
1 can (10½ ounces) cream of chicken soup  
¾ cup mayonnaise  
1 T. grated onion  
2 cups chopped celery  
4 hard cooked eggs, chopped  
1 t. salt  
2 T. lemon juice  
1 jar (2 ounces) sliced or diced pimento, drained  
1 can (8 ounces) sliced water chestnuts  
1 cup crushed potato chips  
⅓ cup finely shredded Cheddar cheese  
⅔ cup (about 2 ounces) chopped almonds



1. Combine chicken, soup, mayonnaise, onion, celery, eggs, salt, lemon juice, pimento and water chestnuts and put in 13-by-9-inch baking dish.

2. Combine potato chips and cheese and sprinkle over mixture in dish. Top with almonds. Refrigerate, covered, overnight.

3. Heat oven to 325 degrees. Bake until bubbly hot, about 1 hour.

*Charlotte Erickson's Recipe*

## JEAN COLLINS SALAD DRESSING

*Jean Collins Salad Dressing*

1/2 c. vinegar  
1/2 c. water  
1 c. sugar  
1 T. salt  
1 T. Worcestershire sauce  
3 T. Mazola oil  
1 small glass pimento, chopped  
green pepper, chopped  
1 medium onion, grated

*This is a good dressing*

1/2 c. vinegar  
1/2 c. water  
1 c. sugar  
1 T. salt  
1 T. Worcestershire sauce  
3 T. Mazola oil  
1 small glass pimento, chopped  
green pepper, chopped  
1 medium onion, grated

*This is a good dressing*

*Another version*

2 T. vinegar  
1/4 c. olive oil  
1/4 c. mayonnaise  
1/4 c. lemon juice  
1/4 c. sugar  
1/4 c. water  
1/4 c. salt  
1/4 c. Worcestershire sauce  
1/4 c. Mazola oil  
1/4 c. pimento, drained  
1/4 c. green pepper, drained  
1/4 c. onion, drained

1/4 cup vinegar  
1/4 cup water  
1 cup sugar  
1 T. salt  
1 T. Worcestershire sauce  
3 T. Mazola oil  
1 small glass pimento, chopped  
green pepper, chopped  
1 medium onion, grated

Mix and shake well.

*jean Collins Recipe, longtime friend of Charlotte*

## KAY'S NEW POTATO SALAD



1 lb. new potatoes, quartered with skin on

2 c. fresh pea pods, biased sliced

½ cup mayonnaise

¼ cup sour cream

1 T. dill weed

1 T. chives or green onion tops, chopped

*Kay's New Potato Salad*

1 lb. new potatoes quartered &  
cooked until tender 8 minutes  
not fully done  
2 c. fresh pea pods bias sliced  
1 T. dill weed cook 2 to 4 more  
minutes

*1/2 mayo*

*1/4 sour cream*

*1 T. dill weed*

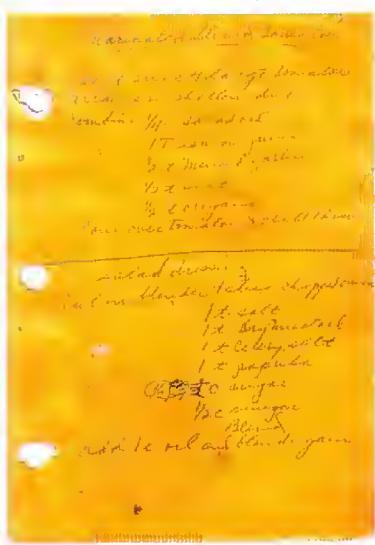
*1 T. Chives or green onion tops*

*chopped finely. Chill*

Cook potatoes in boiling water for 8 minutes (or less) not fully cooked. Add pea pods to water and cook 2-4 minutes more. Mix dressing add to salad. Chill.

*Kay Erclus' Recipe*

## MARINATED SLICED TOMATOES



Combine:

$\frac{1}{2}$  cup salad oil  
1 T. lemon juice  
 $\frac{1}{2}$  t. minced garlic  
 $\frac{1}{2}$  t. salt  
 $\frac{1}{2}$  t. oregano  
4 large tomatoes

Peel and slice 4 large tomatoes. Arrange in shallow dish.  
Pour over tomatoes and chill 1 hour.

Charlotte Erickson's Recipe

## POPES ITALIAN DRESSING

Soups + salads

(My Favorite)

1 cup oil  
½ cup wine vinegar  
1 clove garlic, pressed  
2 t. salt  
2 T. sugar

Mix and chill.

Charlotte Erickson's Recipe

Popes Italian Dressing  
(My favorite)

1 cup oil  
½ cup wine vinegar  
1 clove garlic pressed or cut  
in pieces (to remove  
2 t. salt (or less)  
2 T. sugar  
Shake well before serving  
let stand a few hrs before  
serving

Salad dressing

1 t. Dijon mustard  
1 clove garlic, crushed & 1 t.  
Italian seasoning, cayenne  
Dijon mustard  
1/2 cup olive oil  
1/2 cup mayonnaise  
1/2 cup shredded  
lettuce (green) small

## SALAD DRESSING

(Mom's note says simply: I like this)

*salad dressing  
Charlotte Erickson*

1 t. Dijon Mustard  
1 clove garlic, pressed 1 t.  
2 T. wine vinegar  
1/4 t. black pepper  
1/8 t. salt  
1/3 cup vegetable oil  
Wash greens—spin dry  
Mix ingredients with a  
spoon. Do not try to  
blend. OK if it separates.  
Toss & serve.

1 t. Dijon Mustard  
1 clove garlic, pressed  
2 T. wine vinegar  
1/4 t. black pepper  
1/8 t. salt  
1/3 cup vegetable oil

Wash and chill greens. Mix ingredients with a whisk. Do not try to blend. OK if it separates. Toss & serve.

*Charlotte Erickson's Recipe*

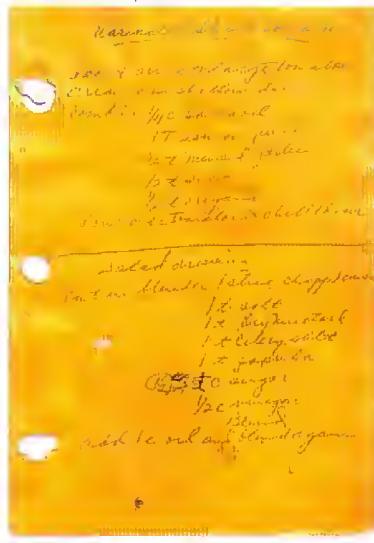
## SALAD DRESSING

soups + salads

1 slice onion  
1 t. salt  
1 t. dry mustard  
1 t. celery salt  
1 t. paprika  
 $\frac{1}{2}$  cup sugar  
 $\frac{1}{2}$  cup vinegar  
1 cup oil

Put in blender and blend to combine ingredients. Chill.

Charlotte Erickson's Recipe



**SOUps + salAdS**

**SLAW**

Slaw  
2 c. cabbage  
1 shredded carrots  
1/2 cup chopped onion  
1/2 t. dry mustard  
1/2 c. mayonnaise  
1/2 c. vinegar  
salt & pepper

2 cups cabbage

1 shredded carrot

1/2 cup chopped onion

Dressing:

1/2 t. dry mustard

1/2 c. mayonnaise

1/2 c. vinegar

Salt & pepper

Whisk and add to vegetables.

*Charlotte Erickson's Recipe*

## SOUR CREAM SALAD DRESSING

### *Sour Cream Dressing*

2 tbs. white wine vinegar  
1/2 cup sour cream  
2 T. sugar  
dash salt  
dash paprika  
dash cayenne pepper  
dash black pepper  
dash chives  
dash onion  
dash garlic powder  
dash dried basil  
dash dried oregano  
dash dried thyme  
dash dried rosemary  
dash dried sage  
dash dried marjoram

1 t. salt  
1/2 t. pepper  
1 t. paprika  
2 T. Tarragon Vinegar  
1 cup sour cream  
2 T. chopped chives or onion

Combine salt and pepper and paprika. Add vinegar and stir until blended. Add cream and beat with a rotary beater until thick. Add chives.

*Marie Sleeth's Recipe*

## WHITE BEAN SALAD

White Bean salad  
2 T Olive oil (must score)  
1 onion chopped  
2 carrots cook until softened  
2 cans beans drained  
1/2 cup parsley  
Red pepper to taste  
2 T. lemon juice  
Cover & chill at least 6 hours.  
Red pepper added to  
Veggies - add to beans  
Olive oil  
Parsley juice 2 T  
Lemon & chill 6 hrs

2 T. Olive Oil  
1 onion, finely chopped  
2 carrots, cook until softened  
2 cans beans, rinsed and drained  
1/2 cup chopped parsley  
Red pepper to taste  
2 T. lemon Juice

Cover & chill at least 6 hours.

Charlotte Erickson's Recipe

## BREAD AND BUTTER PICKLES

sides + bites

6 quarts sliced pickles

10 cups vinegar

5 cups sugar

Salt water

5 cups(?) whole pickling spices, tied in a bag

½ t. turmeric

1 t. celery seed

½ t. white mustard seed

¼ t. powdered alum

Jars for canning

For 6 qts sliced pickles:

10 cups vinegar

5 cups sugar

Stand in salt water overnight. Drain.

5 c(?) whole pickling spices tied in a bag. Boil in vinegar 10 minutes.

½ t. turmeric. Add 1 qt. at a time and boil 1 minute. In each jar put:

1 t. celery seed, ½ t. white mustard seed, ¼ t. powdered alum. Over flow jars with hot syrup. Seal.

*Marie Sleeth's Recipe*

Mrs. Klein's Bread & Butter Pickle  
For 6 qts sliced pickles.  
(10 cups vinegar)  
5 cups sugar  
Stand in salt water over night. Drain  
5 whole pickling spices  
tied in bag. Boil in  
vinegar 10 hours.  
½ tea sp. turmeric.  
Add 1 qt. at time and  
boil 1 min.  
In each jar put:  
1 tea sp. celery seed  
½ " " white mustard seed  
¼ " " powdered alum.  
Over flow jars with hot  
syrup. Seal.

sides + bites

BROILED TOMATOES

Broiled Tomatoes  
3 large tomatoes  
1/2 T. bottled herb garlic dressing  
1/3 c. soft bread crumbs  
1/3 c. butter - melted  
1 T. chopped parsley  
1 small clove garlic crushed  
1/2 salt dash pepper  
Cut out stem, rub each tomato  
in half crosswise brush  
each - over cut side.  
Combine above ingredients &  
toss until well blended. Spoon  
evenly over tomato halves  
Place on broiler pan & broil 5"  
inches from heat 2 to 3 minutes  
or until lightly browned.

3 large tomatoes  
1 1/2 T. bottled herb garlic dressing  
1 1/3 cup soft bread crumbs  
1/3 cup butter, melted  
1 T. chopped parsley  
1 small clove garlic crushed  
1/2 t. salt  
Dash pepper

Cut out stem ends and cut tomatoes in half crosswise. Brush dressing over cut side. Combine rest of the ingredients and toss until well blended. Spoon evenly over tomato halves. Place on broiler pan and broil 5 inches from heat 2-3 minutes or until lightly browned.

Charlotte Erickson's Recipe

## JUDY'S PINTO BEANS



1 lb. pinto beans  
½ lb. bacon  
1½ onions chopped  
1-14 Oz can Italian tomatoes or 1-10 oz  
can pureed tomatoes  
1 t. salt  
¾ t. pepper  
1 T. chili powder  
½ t. oregano  
1 T. dry mustard  
1½ T. water

Wash beans and place in kettle with

5 c. water. Soak overnight. Add water to cover beans well and bring to a boil. Add bacon, diced onion, and tomato. Cover and simmer until tender about 2 hours. Add spices mixed with water last half hour of cooking.

Judy Nevin's Recipe

Pinto Beans 1/2 lb.  
1 lb. pinto beans  
½ lb. bacon  
1½ onions chopped  
1-14 Oz can Italian Tomatoes  
or 1-10 oz can pureed  
1 t. salt  
¾ t. pepper  
1 T. chili powder  
½ t. oregano  
1 T. dry mustard  
1½ T. water  
  
Wash beans & glazein bowl  
with 5 c. water and cover with  
Add onions, bacon, diced  
onion, tomatoes, cover & simmer  
until tender about 2 hrs.  
Add spices mixed with water  
last half hour of cooking

## ARTICHOKE CASSEROLE

3 packages frozen spinach, cooked and drained

1 can artichokes, quartered

8 oz. cream cheese

2 T. mayonnaise

6 T. milk

½ cup Parmesan cheese

Place spinach in a casserole and artichokes on top. Mix the cream cheese, mayonnaise and milk place on top of the spinach mixture. Sprinkle with ½ c. of Parmesan cheese. Bake at 350 degrees until browned.

*Charlotte Erickson's Recipe*



*Charlotte Erickson's Recipe*

3 packages spinach  
cooked & drained

1 can artichokes  
Place artichokes in casserole  
+ 1/2 cup milk

8 oz. cream cheese  
2 T. mayonnaise  
6 T. milk  
Sprinkle top with above

Mixable with 1/2 cup  
Parmesan  
Bake 350° oven until  
brownish



## BAKED POTATOES ITALIAN STYLE

30 potato pieces

5 medium baking potatoes, peeled

¼ c. oil

3 sprigs parsley, chopped

¼ t oregano

2 cloves garlic, minced

1 t. salt

pepper

Cut potatoes into 6 lengthwise slices. Add rest of the ingredients to the potatoes in a bowl. Grease a baking pan add the potatoes and bake at 375 degrees or until potatoes are tender and golden brown.

Charlotte Erickson's Recipe

© 1990 Taste of Home

PREP TIME: 15 min

## BETTY'S HONEYED ONIONS

4 large onions, cut into quarters  
1 c. hot water  
1 T. chicken stock base  
1 T. butter  
2 t. honey  
1 t. salt  
½ t. grated lemon peel  
¼ t. paprika  
⅓ t. pepper  
1 T. fresh parsley  
1 c. shredded cheddar cheese

Arrange onions with stem side up in a single layer in a shallow casserole. Combine all other ingredients except cheese and pour over onions. Cover tightly and bake at 325 degrees or until tender, about 1 hour. Vidalias cook faster. Sprinkle with cheese and bake another 10-15 minutes or until cheese melts.

Betty Hillenbrand's Recipe

vegetables

### Betty's Honeyed Onions

4 large onions cut into quarters  
1 c. hot water  
1 T. chicken stock base  
1 T. butter  
2 T. honey  
1 t. salt  
½ t. grated lemon peel  
¼ t. paprika  
⅓ t. pepper  
1 T. fresh parsley  
1 c. shredded cheddar cheese

Arrange onions with stem side up in a single layer in a shallow casserole. Combine all other ingredients except cheese and pour over onions. Cover tightly and bake at 325 degrees or until tender, about 1 hour. Vidalias cook faster. Sprinkle with cheese and bake another 10-15 minutes until cheese melts.

## vegetables

### JUDY'S ZUCCHINI

8 small zucchini

1 t. salt, pepper

½ cup melted butter

2 T. chopped parsley

1 T. snipped chives or dill (or 1 t. dill weed)

1 T. lemon juice

Cut zucchini into  $\frac{1}{8}$  inch slices.

In a covered skillet bring  $\frac{1}{2}$  cup water, salt & pepper to boil. Add zucchini. Cover & cook over medium heat 10 minutes until tender, not mushy, and water evaporates. Add seasonings and eat!

judy Nevin's Recipe

## POTATO CHEESE CASSEROLE

Vegetables

24 oz. of bagged hash brown potatoes,  
raw

½ pt. whipping cream

½ pt. half & half

American cheese

Sharp cheddar cheese

Salt & pepper

Place potatoes in a flat 2 quart casserole. Salt and pepper potatoes and sprinkle with grated American cheese. Repeat (to taste) generously. Place grated cheddar cheese on top and pour over creams. Bake 1½ hours 350 degrees.

*Charlotte Erickson's Recipe*

### Potato Cheese Casserole

3 bags frozen hash browns

1/2 pt. whipping cream

1/2 pt. half & half

American cheese

Sharp cheddar cheese

salt & pepper

Place potatoes & bacon in  
flat 2 qt. casserole - salt &  
pepper & sprinkle with grated  
American cheese. Repeat  
(to taste) generously.  
Place grated cheddar cheese  
on top & add creams. Bake  
1 1/2 hrs 350

*Good with roast beef or ham.*

### notes

*Great with roast beef or ham.*

## Spinach Casserole

### SPINACH CASSEROLE

1 pkg. 10 OZ. frozen Spinach  
1 16 oz. carton sour cream  
 $\frac{3}{4}$  cup mayonnaise  
2 t. Dijon mustard  
2 envelopes Knorr Spring vegetable  
blend  
1 can sliced water chestnuts, chopped  
3 green onions

Charlotte Erickson's Recipe

## SWEET POTATOES



Sweet potatoes

Butter

Brown Sugar

Marshmallows

Whole Pecans

Boil any amount you need of sweet potatoes. Peel and mash. Add butter generously. Add brown sugar to taste. Add small marshmallows to taste. Place in a casserole. Sprinkle with brown sugar. Dot with butter. Circle top with whole pecans. Bake at 350 degrees for 30-40 minutes. May be made ahead.

Charlotte Erickson's Recipe

Sweet Potatoes

Boil any amount you need.  
Add butter generously.  
Add brown sugar to taste.

Add small marshmallows  
to taste.

Brown sugar to taste.

Boil any amount you need.  
Add butter generously.  
Add brown sugar to taste.

Dot with butter.

Circle top with whole pecans.

Bake at 350° - 30-40 minutes.

Charlotte Erickson's Recipe

## VI'S GREEN BEANS

### VI'S GREEN BEANS

2 packages frozen green beans, thawed

2 cans mushroom soup

2 cans dry onion rings

1 can water chestnuts

Cheddar cheese (divided)

Mix together the first 4 ingredients and half the cheese.  
Place in a casserole. Sprinkle with the remaining cheese.

Bake at 350 degrees for 40 minutes

Charlotte Erickson's Recipe

## EXTRA GOOD SPAGHETTI WITH CELERY



1 package spaghetti  
2 large onions  
2 cups celery  
1 can tomato soup  
1 green pepper  
1 can tomatoes (pint size)  
1 1/2 lb. ground steak  
1/2 lb. bacon  
salt & pepper  
cheese for topping

Brown bacon. Remove and cut in pieces.

Fry vegetables in bacon grease. Remove vegetables and fry ground steak leaving grease in pan. Stir frequently. Combine all and add tomato soup and tomatoes. Mix well. Simmer 15 minutes. Put all in a baking dish. Sprinkle top with cheese. Bake in a slow oven for 1 hour.

*Charlotte Erickson's Recipe*

*Extra Good  
Spaghetti with Celery (Van Cleave)  
1/2 lb. bacon  
2 large onions  
2 cups celery  
1 can tomato soup  
1 green pepper  
1 can tomatoes (pint size)  
1 1/2 lb. ground beef  
1/2 lb. bacon  
salt & pepper  
cheese for topping  
  
Brown bacon. Remove and cut in pieces.  
Fry bacon until brown. Remove and cut in pieces.  
Fry onions and celery in bacon fat.  
Stir frequently.  
Add ground beef and stir.  
Simmer 15 minutes.  
Put all in a baking dish.  
Sprinkle cheese over top.  
Bake in a slow oven for 1 hour.*

### notes

*Judy makes this and says it  
is not necessary to bake in  
the oven. Just cook 15 mi-  
nutes and serve over spa-  
ghetti.*

## GREEN CHILE-CORN RICE

Rice Good with Italian Chicken  
Can green chilies  
Chopped  
small can corn  
Chops  
Cover w/feta cheese  
Chopped parsley

3 cups cooked rice  
1 can chopped green chilies, or to taste  
1 cup corn  
crumbled feta cheese to taste  
chopped parsley

Mix green chilies, rice and corn. Put in serving dish, sprinkle with feta cheese and chopped parsley.

Charlotte Erickson's Recipe

### notes

Good with Italian Chicken.

## SWEDISH RICE PUDDING



5 large eggs

3½ cups milk

1½ cups cooked rice (Riceland)

½ cup sugar

½ t. salt

nutmeg

Beat eggs slightly.

Add milk, sugar, salt and cooked rice.

Pour into 2 Qt. glass casserole.

Top with pats of butter.

Place in a pan of water (1")

Bake 350 degrees for 1 ¼ hours.

### Swedish Rice Pudding

Recipe from the South Side Swedish Club

5 large eggs

3 ½ cups milk

1 ½ cups cooked rice (Riceland)

1/2 cup sugar

1/2 t. salt

Nutmeg

Beat eggs slightly.

Add milk, sugar, salt and cooked rice.

Pour into 2 Qt. glass casserole.

Top with pats of butter.

Place in a pan of water (1")

Bake 350 degrees for 1 ¼ hours.

One whole almond may be placed in pudding. Swedish tradition says that the one who finds the almond will be the next one to marry.

Fran Carlson

### notes

Recipe is from the South Side Swedish Club in Chicago.

One whole almond may be placed in pudding. Swedish tradition says that the one who finds the almond will be the next one to marry.

Fran Carlson's Recipe

## BLACK PEPPER SHRIMP

6 servings



3 pounds large shrimp, thawed  
8 T. butter  
3 T. chopped garlic  
4 T. freshly ground black pepper

1. Preheat oven to 450°.
2. Peel, rinse and drain shrimp, then place in a shallow baking pan.
3. In a saucepan, melt butter. Add garlic and saute' for 3-4 minutes. Pour the garlic butter mixture over the shrimp and toss to coat. Pepper shrimp until they are well covered.
4. Bake until pink, approximately 5 minutes, turn, bake a few minutes longer and pepper again. You must use a heavy hand with the pepper.
5. Serve shrimp with pasta or warm bread and salad.

**Black Pepper Shrimp**  
3 pounds Southern large (21-25 per pound) shrimp, peeled and deveined  
8 T. butter  
3 T. chopped garlic  
4 T. freshly ground black pepper

1. Preheat oven to 450°.  
2. Peel, rinse and drain shrimp, then place in a shallow baking pan.

3. In a saucepan, melt butter. Add garlic and saute' for 3-4 minutes. Pour the garlic butter mixture over the shrimp and toss to coat. Pepper shrimp until they are well covered.

4. Bake until pink, approximately 5 minutes, turn, bake a few minutes longer and pepper again. You must use a heavy hand with the pepper.

5. Serve shrimp with pasta or warm bread and salad.

Notes

*There are no fish or seafood recipes in Charlotte's Recipe collection. Her husband Bob didn't like fish. I am adding a few of my own tried and true recipes.*



Kay Ericks' Recipe

## CALIFORNIA FISH TACOS

### California Fish Tacos

2 (12 to 14 oz) pieces of firm white fish  
1 cup Lawry's Mesquite with lime juice marinade or other commercial mesquite marinade.  
Juice of 1 lime

### Tomatillo Salsa:

3 t. olive oil  
1 small red or sweet onion, chopped  
1 lb. fresh tomatillos, chopped or 2 c. canned tomatillos  
2 canned chipotle chiles, minced  
1 TBS white vinegar  
1 T. dried oregano  
1/2 c. chopped fresh cilantro  
salt & pepper to taste

### Vegetables:

3 Tbs olive oil  
1/2 lb. jicama, peeled & cut in matchsticks page 2  
1 small red or sweet onion, chopped  
1 small red pepper, cut in matchsticks  
1 small zucchini, cut in matchsticks  
1 roasted green chile, julienned, cut in matchsticks  
6 oz. fresh tomatoes, cut in matchsticks (optional)  
1/2 c. fresh cilantro  
salt & pepper to taste

### Tortillas + lime wedges

Prepare the smoker for cooking over mesquite coals. Add lime juice, let fish sit at room temp for 30 min.

### Prepare the salsa:

Warm 1 1/2 t. oil in skillet

Cook onion til softened

### Fish:

2 (12 to 14 oz) pieces of firm white fish

1 cup Lawry's Mesquite with lime juice marinade or other commercial mesquite marinade

Juice of 1 lime

### Tomatillo Salsa:

3 t. olive oil  
1 small red or sweet onion, chopped  
1 lb. fresh tomatillos, chopped or 2 cups canned tomatillos  
2 cans chipotle chilies, minced  
1 T. white vinegar  
1 t. dried oregano  
1/2 cup chopped fresh cilantro  
salt & pepper to taste

### Vegetables:

3 T. olive oil  
1/2 lb. jicama, peeled & cut in matchsticks  
1 small red or sweet onion  
1 small red pepper, cut in matchsticks  
1 small zucchini, cut in matchsticks  
1 roasted green chile, cut in matchsticks  
1/2 cup fresh cilantro

### Tortillas and lime wedges

1. Prepare the smoker for cooking. Pour marinade over fish, add lime juice, let fish sit at room temperature for 30 minutes.

2. Prepare the salsa.

3. Warm 1 1/2 t. oil in a skillet. Cook onion til softened. Spoon onion into a bowl. Warm 1 1/2 t. oil in same skillet and saute tomatillos til lightly browned. Add to onion bowl. Stir in the chipoltes, vinegar and oregano and refrigerate.

## CALIFORNIA FISH TACOS

continued

4. Remove fish from marinade and cook until opaque, about 45 to 55 minutes.
5. Remove fish from smoker. Let cool. Flake.
6. Add cilantro and salt & pepper to salsa.
7. Add 3 T. oil to skillet.
8. Add jicama, red onion, red pepper, zucchini and chilies. Saute vegetables till crisp-tender. Stir in  $\frac{1}{2}$  cup cilantro and heat through.
9. Serve immediately with the tortillas and lime wedges. Spoon some of the fish into tortillas, add veggie mixture, top with salsa and lime juice.

*Kay Erclus*



## SHRIMP CASSOULET

8 servings

Shrimp Cassoulet  
1 T. olive oil  
3 garlic cloves, peeled & sliced thin  
1 cup chopped yellow onion  
1 medium green pepper, chopped  
2 (19 oz.) cans cannellini beans, drained and rinsed  
1 (14.5 oz.) can tomatoes, diced  
1 cup low-fat chicken or vegetable broth  
 $\frac{1}{2}$  t. each dried basil and thyme  
 $\frac{1}{4}$  lb. Kalamata olives, pitted and halved  
 $\frac{1}{4}$  lb. large shrimp (raw or cooked)  
1/2 cup dry bread crumbs  
 $\frac{1}{4}$  cup freshly grated Parmesan cheese  
salt & pepper to taste

1. In a large pan, saute' garlic, onion and green pepper in olive oil over medium heat til soft, about 5 minutes.

2. Add beans, tomatoes, broth, herbs, olives, salt & pepper.

3. Bring to a simmer.

4. Add shrimp, cook 3 minutes.

5. Turn into large baking dish.

6. Top with bread crumbs mixed with Parmesan

7. Bake in preheated 400° oven till bubbly about 20 minutes.

8. Brown top under broiler if desired.

1 T. olive oil  
3 garlic cloves, peeled & sliced thin  
1 cup chopped yellow onion  
1 medium green pepper, chopped  
2 (19 oz.) cans cannellini beans, drained and rinsed  
1 (14.5 oz.) can tomatoes, diced  
1 cup low-fat chicken or vegetable broth  
 $\frac{1}{2}$  t. each dried basil and thyme  
 $\frac{1}{4}$  cup Kalamata olives, pitted and halved  
 $\frac{1}{4}$  lb. large shrimp (raw or cooked)  
1/2 cup dry bread crumbs  
 $\frac{1}{4}$  cup freshly grated Parmesan cheese  
salt & pepper to taste

1. In a large pan, saute' garlic, onion and green pepper in olive oil over medium heat til soft, about 5 minutes.
2. Add beans, tomatoes, broth, herbs, olives, salt & pepper.
3. Bring to a simmer.
4. Add shrimp, cook 3 minutes.
5. Turn into large baking dish.
6. Top with bread crumbs mixed with Parmesan
7. Bake in preheated 400° oven till bubbly about 20 minutes.
8. Brown top under broiler if desired.

Kay Erclus

## SHRIMP PAESANO



This is the best shrimp dish I've ever made. It's from an old restaurant in San Antonio, Texas.

1 lb. shrimp  
1 cup half and half or milk  
½ cup flour  
½ cup salad oil  
½ cup olive oil

Sauce:  
1 egg yolk  
1¼ T. lemon juice  
1 T. chopped parsley  
1 T. chopped chives  
1 stick butter  
2 cloves garlic

Clean and devein shrimp and soak in half and half for 10 minutes. Drain and dredge in flour to coat. Sauté in oil over medium heat for 5 minutes. Do not turn shrimp. Remove shrimp and place on baking pan. Broil 4 to 5 inches from

SHRIMP PASANO		Layne Tracy
1 lb. shrimp		Sauce:
1 c. half and half or milk		1 egg yolk
1/2 c. flour		1 1/2 Tbsp. lemon juice
1/3 c. salad oil		1 Tbsp. chopped parsley
1/3 c. olive oil		1 Tbsp. chopped chives
		1 stick butter
		2 cloves garlic

Clean and devein shrimp and soak in half and half for 10 minutes. Drain and dredge in flour to coat. Sauté in oil over medium heat for 5 minutes. Do not turn shrimp. Remove shrimp and place on baking pan. Broil 4 to 5 inches from

the broiler. Remove from broiler and pour sauce over shrimp. Serve immediately.

Kay Erasmus



## SHRIMP PILAU

6-8 servings

### Shrimp Pilau

4 strips bacon, cut into small pieces  
½ cup chopped onion  
2 teaspoons minced garlic  
1 cup uncooked rice (not instant)  
2 cups stock or water  
1 cup minced tomatoes or tomato sauce  
Salt to taste  
Louisiana hot sauce or ground cayenne pepper, to taste  
1 pound raw shrimp, peeled and deveined  
In skillet over medium heat, cook bacon until it is crisp. Remove bacon and set aside. To bacon drippings, add onion, garlic and rice. Stir and cook until rice becomes golden brown and onion is clear, 15 minutes. Stirring, add stock, tomatoes, salt and hot sauce, and bring to boil. Stir in shrimp and bacon, reduce heat to low, cover and simmer until rice is tender, 30 to 40 minutes.

Makes 6 to 8 servings.

4 strips bacon, cut into small pieces  
½ cup chopped onion  
2 t. minced garlic  
1 cup uncooked rice (not instant)  
2 cups stock or water  
1 cup minced tomatoes or tomato sauce  
salt to taste  
Louisiana hot sauce or ground cayenne pepper to taste  
1 lb. raw shrimp, peeled and deveined

In a skillet over medium heat, cook bacon until it is crisp. Remove bacon and set aside. To bacon drippings, add onion, garlic and rice. Stir and cook until rice becomes golden brown and onion is clear, 15 minutes. Stirring, add stock, tomatoes, salt and hot sauce, and bring to a boil. Stir in shrimp and bacon, reduce heat to low, cover and simmer until rice is tender, 30 to 40 minutes.

Kay Ercius

## TUNA KABOBS FOR GRILLING

#### **Marinade:**

**1 cup extra virgin olive oil  
½ cup fresh lemon juice  
4 cloves garlic, crushed  
1 small onion, sliced  
1 t. oregano OR thyme OR tarragon  
½ t. dried basil and pepper**

**Kabob:**

- 1½ lbs. fresh Tuna, cut in 1" chunks
- 8 new potatoes, parboiled 10 minutes til fork tender, halved
- 2 tomatoes, cut in wedges
- 1 onion cut in wedges
- red pepper

Young Cancalat just 3 years

1. Combine marinade ingredients
2. Place tuna cubes and marinade in a plastic bag and marinate for 3-4 hours. Drain and discard marinade.
3. Thread skewers with tuna, potatoes, tomato and onion.
4. Preheat grill. Grill about 6 minutes or until done.

Kay Ercius

## ANNA'S CHICKEN BREASTS SUPERB



2 or 3 chicken breasts, boned, skinned and split, flattened between two pieces of waxed paper

1 lb fresh mushrooms

about 1 cup Half and Half

garlic salt

Flour chicken lightly and saute in butter quickly on each side. Do not over cook. Remove from pan.

Saute mushrooms in pan. Sprinkle with garlic salt

Return chicken to pan, placing mushrooms on chicken.

Slowly add half & half to pan until it comes up side of chicken. Do not cover with cream. Gently simmer for a minute or two until cream thickens slightly. Serve with rice or baked potato.

Charlotte Erickson's Recipe

Anna's Chicken Breasts  
Elegant

2 or 3 chicken breasts  
skinned and flattened  
between two pieces  
of waxed paper

Fry chicken quickly in  
butter until browned on each  
side. Add 1 lb mushrooms  
to meat and add 1/2 cup  
cream. Cover pan  
with foil. Turn heat down  
and simmer for a minute or two  
until cream thickens slightly.  
Return chicken to pan.

Saute 1 lb mushrooms  
in butter. Sprinkle  
with garlic salt.

Saute 1 lb mushrooms  
in butter. Sprinkle  
with garlic salt.  
Brown chicken slowly in  
butter until browned  
on each side. Add 1/2 cup  
cream. Cover  
pan with foil. Turn  
heat down and  
simmer for a minute or  
two until cream thickens  
slightly. Return  
chicken to pan.

meat + poultry

## BAR B Q BEEF

Carib beef

1 lb. - 2 lbs. - brown in 1 T butter  
or oil  
1 onion chopped  
1 green pepper, chopped  
2 T sugar  
2 T mustard  
1/4 vinegar  
1 t salt  
3/4 c catsup  
Simmer a few minutes.

1 lb. ground beef, browned in 1 T. butter

Add:

1 onion chopped  
1 green pepper, chopped  
2 T. sugar  
2 T. mustard  
1 t. vinegar  
1 t. salt  
2 C catchup

Combine and simmer for a few minutes.

Charlotte Erickson's Recipe

## BAR B Q BRISKET OF BEEF



5 - 6 lb. beef brisket

Sprinkle with onion salt, celery salt and garlic salt

Pour about 2-3T of liquid smoke over brisket

Cover with foil. Place in refrigerator over night. In the morning open and sprinkle with Worcestershire sauce. Reclose and bake at 275° for 5 hours (or 1 hour per pound if smaller). Remove from oven and pour Bar B Q sauce over roast 1 more hour at same temperature. Let rest for a while before slicing.

*Charlotte Erickson's Recipe*

Bar B Q brisket of beef

5-6 lb. beef brisket  
Sprinkle with onion salt,  
celery salt, garlic salt  
Pour about 2-3T of liquid smoke  
Cover with foil & place in refrigerator over night.  
In morning open and drizzle with Worcestershire sauce. Reclose & bake at 275° for 5 hours or 1 hr. per pound.  
Remove from oven & pour Bar B Q sauce over roast for a while before slicing. You may add more Bar B Q sauce to juices if desired.

### notes

You may add more Bar B Q sauce to juices if desired.

**meat + poultry**

**BAR BQ PORK CHOPS**

6 pork chops

Sauce:

1 cup catchup

3 T. minced onion

2 T. lemon juice

1 T. Worcestershire Sauce

salt & pepper

Brown chops and place in a flat casserole and cover with sauce. Bake at 350 degrees for 1 hour.

Charlotte Erickson's Recipe

## BEEF STEW FROM FRAN CARLSON



2 lb. beef stew

3-4 celery stalks

4 carrots

1 large onion

1 T. sugar

1 t. salt

pepper

3 T. Tapioca

1 cup tomato juice

Potatoes

Combine and cook in a covered casserole, 250 degrees  
for 4 hours

Franns Carlson's Recipe

Beef Stew  
2 lb. beef stew  
3-4 celery stalks  
4 carrots  
1 large onion  
3 T. tapioca  
1 cup tomato juice  
Potatoes  
  
Combine and cook in a covered casserole, 250 degrees  
for 4 hours

## CHICKEN CACCIATORIA

*Charlotte Erickson's Recipe*

For 3 servings with 1/2 chicken  
 1/3 c. oil  
 1 onion, chopped  
 1/2 green pepper  
 1 clove garlic, crushed  
 1/2 lb. mushrooms, sliced  
 1/2 lb. tomatoes  
 1/4 lb. can tomatoes  
 1 can Hunt's tomato sauce  
 1/2 t. basil  
 1/2 t. salt & pepper  
 1/2 t. oregano  
 1 bay leaf  
 1/2 C dry white wine

Brown chicken in oil. Remove and add mushrooms, onion, garlic and green pepper. Saute until tender. Add chicken, tomatoes, tomato sauce and spices. Cover and cook 45 minutes at 350°. Add wine and cook 10 minutes longer.

2 or 3 chicken breasts split or 1 whole chicken

1 onion, chopped

1/2 green pepper

1 clove garlic, crushed

1/2 lb. mushrooms, sliced

14 1/2 oz. can tomatoes

1 can Hunt's tomato sauce

1/2 C water

1 t. each salt & pepper

1 t. basil

1/2 t. oregano

1 bay leaf

1/2 C dry white wine

Brown chicken in oil. Remove and add mushrooms, onion, garlic and green pepper. Saute until tender. Add chicken, tomatoes, tomato sauce and spices. Cover and cook 45 minutes at 350°. Add wine and cook 10 minutes longer.

Charlotte Erickson's Recipe

## CHICKEN IGNOLIA



3½ lbs. chicken, preferred bone in but  
boneless works

½ C olive oil  
1 T. lemon juice  
¼ C white wine  
2 T. Romano cheese  
2 T. Parmesan cheese  
¾ t. oregano  
¾ t. basil  
½ small bay leaf, crushed  
1 crushed clove garlic  
½ t. salt  
pepper

Place chicken in a single layer in a baking dish just to fit.  
Mix ingredients and pour over chicken. Bake at 350° for  
1½ hours. Baste often.

Charlotte Erickson's Recipe

### Chicken Ignolia

3½ lb chicken  
½ C olive oil  
1 T. lemon juice  
¼ C white wine  
2 T. Romano cheese  
2 T. Parmesan cheese  
¾ t. oregano  
¾ t. basil  
½ small bay leaf, crushed  
½ t. ground clove garlic  
½ t. salt  
pepper

Place chicken in single layer  
Mix ingredients & pour over chicken  
Bake 350° 1½ hrs  
Baste often



## CHICKEN PASTA ITALIANO

2-3 servings

**½ C firmly packed chopped bacon**

**4 cloves garlic, pressed or minced**

**% lb. boned chicken breast (skin removed), cut crosswise into ¼-inch strips**

**4 medium-size ripe tomatoes, cored, seeded, and chopped or 1 can tomatoes**

**% C dry sherry, white wine or regular strength chicken broth**

**1 T. dry Italian seasoning or oregano**

**% t. cayenne, if desired**

**2 C hot, cooked, buttered spaghetti (6 oz dry pasta)**

**% C grated Parmesan**

In a 10-12 inch frying pan, stir bacon over medium heat until crisp. Remove from pan, drain, and reserve. Discard all but 2 T. of the fat. Add garlic and chicken to pan; stir over high heat until meat is lightly browned, 3 minutes. Remove from the pan and reserve. Add tomatoes, wine, Italian seasoning and cayenne to pan; simmer about 10 minutes. Return chicken to pan; stir until hot. Pour over hot pasta; sprinkle with bacon. Mix with 2 forks. Serve with Parmesan.

*Charlotte Erickson's Recipe*

## CHICKEN VESUVIO

4 servings



1 broiler/fryer chicken, about 3 pounds,  
cut up

½ cup flour

1½ t. basil

¾ t. oregano

¾ t. salt

¼ t. each thyme and pepper

pinch each of rosemary and sage

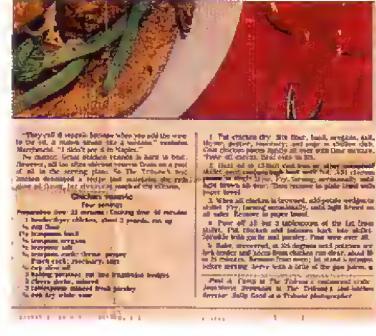
½ cup olive oil

3 baking potatoes, cut into lengthwise  
wedges

3 cloves garlic, minced

3 T. minced fresh parsley

¾ cup dry white wine



"They call it vesuvio because when you add the wine  
to the fat, it makes bubbles like a volcano," explained  
Charlotte Erickson, whose mother created the dish.  
The classic Italian chicken remains so basic it's  
hard to believe it's been around since the 1800s. It's a  
classic for a reason, though, because it's delicious.  
It's also a great way to use up leftover chicken from  
another meal, or to stretch a pound of chicken into  
two meals.

### Charlotte's Vesuvio

Preheat oven to 375 degrees. Cooking time: 45 minutes.  
1. Pat chicken dry. Mix flour, basil, oregano, salt, thyme,  
pepper, rosemary, and sage in a shallow dish. Coat chicken pieces lightly all over  
with the flour mixture. Shake off excess. Heat oven to 375 degrees.

2. Heat oil in 12" cast-iron or other ovenproof skillet over medium high heat until  
hot. Add chicken pieces in single layer. Fry, turning occasionally until light brown  
all over. Then remove to a plate lined with paper towel.

3. When all chicken is browned, add potato wedges to skillet. Fry, turning occa-

sionally, until light brown on all sides. Remove to paper towel.

4. Pour off all but 2 T. of the fat from the skillet. Put chicken and potatoes back

into skillet. Sprinkle with garlic and parsley. Pour wine over all.

5. Bake, uncovered at 375 degrees until potatoes are fork-tender and juices from

chicken run clear, about 20-25 minutes. Remove from oven. Let stand 5 minutes

before serving. Serve with a little of the pan juices.

PREP TIME: 25 min

TOTAL TIME: 1 hr

1. Pat chicken dry. Mix flour, basil, oregano, salt, thyme,

pepper, rosemary, and sage in a shallow dish. Coat chicken pieces lightly all over  
with the flour mixture. Shake off excess. Heat oven to 375 degrees.

2. Heat oil in 12" cast-iron or other ovenproof skillet over medium high heat until  
hot. Add chicken pieces in single layer. Fry, turning occasionally until light brown  
all over. Then remove to a plate lined with paper towel.

3. When all chicken is browned, add potato wedges to skillet. Fry, turning occa-

sionally, until light brown on all sides. Remove to paper towel.

4. Pour off all but 2 T. of the fat from the skillet. Put chicken and potatoes back  
into skillet. Sprinkle with garlic and parsley. Pour wine over all.

5. Bake, uncovered at 375 degrees until potatoes are fork-tender and juices from  
chicken run clear, about 20-25 minutes. Remove from oven. Let stand 5 minutes  
before serving. Serve with a little of the pan juices.

*Charlotte Erickson's Recipe*

[www.tastebook.com](http://www.tastebook.com)

## CHICKEN VESUVIO

Charlotte Venessiano's Buttons

3 chicken breasts, split  
or 1 whole cut up chicken

Brown chicken in butter.  
Sprinkle with cinnamon,  
chopped garlic, chopped parsley,  
& oregano salt & pepper to  
taste. When browned add  
1 cup wine or Marsala wine.  
Do not cover so that chicken  
absorbs wine. Add potatoes  
cut into thick french fries.  
Sprinkle with parsley & oregano.

I brown potatoes a little  
in oil & then add to  
chicken & sprinkle with  
parsley & oregano - finish  
in oven 45 minutes

3 chicken breasts, split or 1 whole  
chicken cut up

2 Idaho potatoes

1 clove garlic

oregano

Marsala or sautern wine

parsley

Brown chicken in butter. Sprinkle with 1 clove of finely  
chopped garlic, chopped parsley, oregano, salt and pep-  
per to taste. When browned add 1 cup sautern or Marsala  
wine. Do not cover so that chicken absorbs wine. Add po-  
tatoes cut into thick french fries. Sprinkle with parsley and  
oregano.

Muriel Gaetano's Recipe, Charlotte's neighbor

### notes

Charlotte added this note  
at the bottom: I brown the  
potatoes a little in oil and  
then add to chicken and o-  
regano - finish in 350 oven  
45 minutes.

## DOROTHY'S CHOP SUEY



This was the old fashioned way to do Chinese food! Before stir-fry was popular.

1½ lbs chop suey meat (I use pork)  
1 large can chop suey vegetables  
1 medium can bean sprouts  
1½ C chopped celery  
1 C chopped onions  
1 - 2 large cooking spoon bead molasses  
2 large cooking spoons soy sauce

Brown meat. Add 2 cups or more water. Add remaining ingredients except mushrooms. Simmer 1½ hours. Add mushrooms last ½ hour and thicken with cornstarch.

Charlotte Erickson's Recipe

Dorothy's Chop Suey  
1½ lbs meat - 2 lbs Chop suey meat  
1 large can chop suey vegetables  
1 medium can bean sprouts  
1½ C chopped celery  
1 C chopped onions  
1 - 2 large cooking spoon bead molasses  
2 large cooking spoons soy sauce  
  
Brown meat - add 2 cups or more water and 2  
remaining ingredients & stir.  
Simmer 1½ hours. Add mushrooms and  
last half hour add  
Thickened with cornstarch.  
Add everything else.  
If meat is not very lean add  
Yakuchin sauce

## FAMILY FAVORITE CHICKEN BREASTS

Chicken Breasts  
4 whole chicken breasts, boned and skinned  
(I use a can of chicken gravy)  
Bowl of butter sour cream  
Dill weed to taste  
  
Butter chicken and bake  $\frac{1}{2}$  hour at 350°  
Turn to 325° and add gravy over chicken  
Bake 15 minutes. Add more about every 15 min  
Bake 40 min to 1 hr  
  
If you like may be then broil or  
fry them to brown & dust with  
popcorn

4 whole chicken breasts, boned and skinned

melted butter

1 jar or can of Chicken Gravy

Equal amount of sour cream

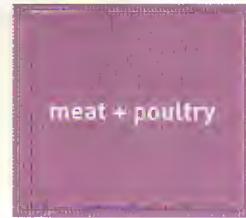
Dill weed to taste

Butter chicken and bake  $\frac{1}{2}$  hour at 350 degrees. Mix gravy, sour cream and dill. Turn oven to 325 degrees and pour sauce over chicken. Bake 30 minutes longer.

Charlotte Erickson's Recipe

notes  
I like to serve this with rice.

## FRAN CARLSON'S DELICIOUS HAM LOAF



2 lbs smoked ham

2 lbs ground pork

1 small onion, chopped

1 C dry bread crumbs

1 C milk

2 eggs

1/4 t. pepper

1 t. salt

Mix together and form into loaf or two. Serves 16. Baste with the following as it cooks.

1 cup brown sugar

1 t. dry mustard

1/2 cup cider vinegar

1/2 cup water

Boil together 5 minutes and use to baste ham loaf as it cooks. Allow to stand 10 minutes before slicing. Good for buffet. Divide for family.

Fran Carlson's Recipe

### FRAN CARLSON'S DELICIOUS HAM LOAF

1/2 lb. ground beef

1 lb. ground ham

5 slices bread, soaked in

1 1/4 cups milk

3 beaten eggs

1/2 t. salt

1/2 t. dry mustard

1/3 cup brown sugar

whole cloves

Mix meats, soaked bread, eggs, salt, and mustard. In bottom of a buttered loaf tin sprinkle the brown sugar and a few cloves. Pack meat on top and bake at 350° for 1 hour.

*Fran Carlson's delicious Ham  
Loaf 350° for 1 hour*

*2 smoked ham & ground  
2 ground pork together  
1 small onion chopped  
1 C dry bread crumbs  
1 C milk  
2 eggs  
1/4 t. pepper  
1 t. salt*

*Mix together, form into  
loaf (or 2) serves 16  
Baste with following as it*

## GREEK CHICKEN

Sheb Chandor

1 large clove garlic, pressed  
1/4 cup olive oil  
1/2 t. salt  
1/2 t. pepper  
1/2 t. lemon juice  
2 T. grated onion  
1/2 t. oregano  
Mix & chicken morning  
Brush generously on  
Chicken parts & baste  
every half hour with  
more marinade  
Cook 350° for 1 hour & 15 min.

1 chicken, cut up

1 large clove garlic, pressed  
1/4 cup olive oil  
1/2 t. salt  
1/2 t. pepper  
1/2 cup lemon juice  
2 T. grated onion  
1/2 t. oregano

Mix & chill marinade in the morning. Brush generously on chicken parts. Baste in half an hour with the rest of the marinade. Bake at 350° for 1 hour & 15 minutes.

Charlotte Erickson's Recipe

## LAMB SHANKS



Salad oil  
2 lamb shanks  
1 clove garlic, pressed  
1 onion, sliced  
 $\frac{1}{2}$  green pepper, sliced  
 $\frac{1}{2}$  t. thyme  
salt & pepper  
 $\frac{1}{2}$  can tomato juice  
2 carrots, diced  
water

Brown shanks in oil over medium high heat until brown on all sides. Remove from pan. Add garlic, onion, green pepper and carrots to pan and saute until lightly browned. Add tomato juice, thyme & water. Place in a casserole. Cover. Bake at 350° for 2- $\frac{1}{2}$  hours. Add potatoes if desired and bake for 30 minutes more, cook until meat is very tender.

*Charlotte Erickson's Recipe*

### Lamb Shanks

Salad oil  
2 Lamb shanks  
1 clove garlic pressed  
1 onion sliced  
 $\frac{1}{2}$  Green Pepper sliced  
 $\frac{1}{2}$  teaspoon Thyme  
salt & pepper  
2 carrots diced  
Water

Brown shanks, brown on all sides.  
Remove from pan - add garlic,  
onion, green pepper & carrots  
Pan until slightly browned  
Add tomato juice, water  
Bake in oven 350° for  
2- $\frac{1}{2}$  hrs. Add potatoes if  
desired. Bake 30 more minutes  
Cook until meat is very  
tender

## LEMON-SHERRY CHICKEN SUPREME

12 servings

## ENTREE

**Lemon-Sherry  
Chicken  
Supreme**

$\frac{1}{4}$  cup flour  
 1 teaspoon salt  
 1 teaspoon paprika  
 6 whole chicken breasts, halved,  
 skinned & boned  
 $\frac{1}{4}$  cup butter  
 $\frac{1}{4}$  cup water  
 1 tablespoon cornstarch  
 $2\frac{1}{2}$  cups light cream, divided  
 $\frac{1}{4}$  cup sherry  
 $\frac{1}{2}$  teaspoon grated lemon peel  
 $\frac{1}{2}$  tablespoons lemon juice  
 $\frac{1}{2}$  cups grated Swiss cheese  
 $\frac{1}{2}$  cup chopped parsley

Preheat oven to 350°F.

Combine flour, salt & paprika in flat dish. Coat chicken with flour mixture. Melt butter in a large skillet. Brown chicken on both sides. Arrange chicken in 8x9-inch baking dish.

Mix cornstarch with  $\frac{1}{2}$  cup cream. Stir into pan drippings. Cook, stirring, over low heat. Gradually add remaining cream, sherry, lemon peel & juice. Cook & stir until sauce thickens. Pour over chicken. May be refrigerated or frozen at this point.

Bake 30 minutes, covered. Uncover & sprinkle with cheese. Return to oven until cheese melts. Garnish with parsley.

12 servings

$\frac{1}{4}$  cup flour  
 1 t. salt  
 1 t. paprika  
 6 whole chicken breasts, halved, skinned  
& boned  
 $\frac{1}{4}$  cup butter  
 $\frac{1}{4}$  cup water  
 1 T. cornstarch  
 $2\frac{1}{2}$  cups light cream, divided  
 $\frac{1}{4}$  cup sherry  
 $\frac{1}{2}$  t. grated lemon peel  
 $1\frac{1}{2}$  T. lemon juice  
 $1\frac{1}{2}$  cups grated Swiss cheese  
 $\frac{1}{2}$  c. chopped parsley

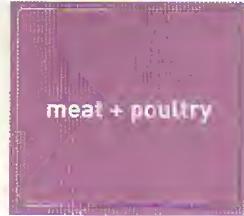
Preheat oven to 350°F. Combine flour, salt & paprika in flat dish. Coat chicken with flour mixture. Melt butter in a large skillet. Brown chicken on both sides. Arrange chicken in 13x9-inch baking dish.

Mix cornstarch with  $\frac{1}{2}$  cup cream. Stir into pan drippings. Cook, stirring, over low heat. Gradually add remaining cream, sherry, lemon peel & juice. Cook & stir until sauce thickens. Pour over chicken. May be refrigerated or frozen at this point.

Bake 30 minutes, covered. Uncover & sprinkle with cheese. Return to oven until cheese melts. Garnish with parsley.

Charlotte Erickson's Recipe

## MEATLOAF



1½ lbs. ground beef  
crushed crackers  
garlic clove, pressed  
1 carrot, shredded  
1 stalk celery, chopped  
1 potato  
1 onion  
2 eggs  
1 T. oregano

Combine and place in a loaf pan.

Bake at 350 for one hour.

Serve with Spaghetti sauce on top.

Charlotte Erickson's Recipe

(  
Meatloaf  
1½ lb. ground beef  
crushed crackers  
garlic clove, pressed  
1 carrot, shredded  
1 stalk celery, chopped  
1 potato  
1 onion  
2 eggs  
1 T. oregano  
Put spaghetti sauce on top



## MIMI'S SWEDISH MEATBALLS

### "Swedish" meat Balls

3 lb finely ground lean beef  
1 1/2 cup crushed corn flakes  
1+ cup milk  
3 eggs  
3 tbsps instant minced onion  
3 tbsps each  $\frac{1}{2}$  t. pepper  
 $\frac{1}{4}$  t. nutmeg  
3 to 5 tbsps Worcestershire sauce

Put all ingredients in a large bowl & mix well. Roll into smallish balls & place on a cookie sheet. Bake at 350° for about 20 minutes or until slightly brown.

Mimi

3 pounds finely ground lean beef

1 1/2 cup crushed corn flakes

1+ cup milk

3 eggs

3 T. instant minced onion

3 t. salt

$\frac{1}{4} + \frac{1}{2}$  t. pepper

$\frac{1}{4} + \frac{1}{2}$  t. nutmeg

3 to 5 T. Worcestershire Sauce

Put all ingredients in a large bowl & mix well. Roll into smallish balls and place on a cookie sheet. Bake at 350° for about 20 minutes or until slightly brown.

Mimi Erickson's Recipe

## MOTHER'S STEWED CHICKEN



4-6 chicken breasts

½ C. celery tops

small piece onion

½ C. butter

½ C. flour

salt

Cover chicken with water. Add onion, celery and salt. Simmer 1 hour until tender.

Make roux with butter and flour. Add 2½ C broth from chicken. Add milk if necessary to make 2½ C.

Return boned chicken to gravy.

Marie Sleeth's Recipe

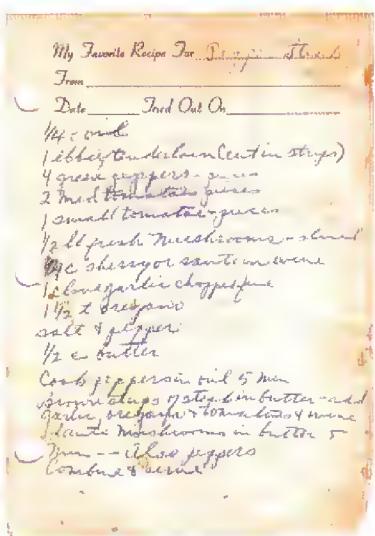
### Mother's Stewed Chicken

Cover chicken breasts with  
water; add small piece onion,  
½ C. celery tops  
salt  
simmer 1 hour till tender

½ C. butter  
½ C. flour  
2½ C. strained chicken broth  
½ C. cream and milk

Return boned chicken to gravy

## PEPPER STEAK



$\frac{1}{4}$  cup oil  
1 lb. beef tenderloin, cut in strips  
4 green peppers-in pieces  
2 medium tomatoes-in pieces  
1 small tomato-in pieces  
 $\frac{1}{2}$  lb. fresh mushrooms-sliced  
 $\frac{1}{4}$  c. sherry or sauté wine  
1 clove garlic, chopped fine  
1 $\frac{1}{2}$  t. oregano  
salt & pepper  
 $\frac{1}{2}$  cup butter

Cook peppers in oil for 5 minutes. Brown strips of steak in butter. Add garlic, oregano, tomatoes and wine. Sauté mushrooms in butter 5 minutes-also peppers. Combine and serve.

Charlotte Erickson's Recipe

## PORK CHOPS NEOPOLITIAN



Brown 1 clove chopped garlic in 2 t. olive oil. Remove garlic and brown 6 chops. Salt & pepper.

Add:

3 T. tomato puree

3 T. white wine

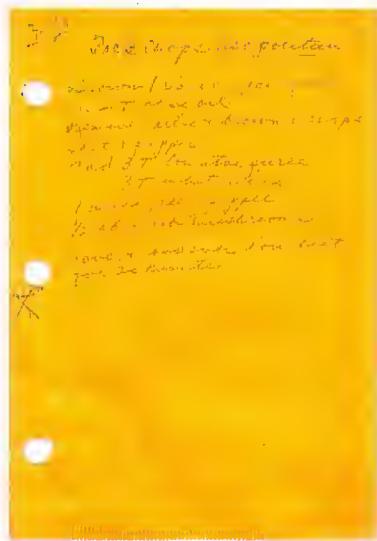
1 diced green pepper

½ lb. fresh mushrooms

1 can chicken broth for thinning

Cover and cook over low heat for 20 minutes

*Charlotte Erickson's Recipe*



## PORK TENDERLOIN KABOBS

Pork Tenderloin, cut in  $1\frac{1}{2}$ " cubes

Whole canned onions or fresh partially  
cooked

green pepper pieces

tomatoes, quartered

Italian Salad Dressing

Alternate pieces of tenderloin, whole onions, green pep-  
per pieces and quarters of tomatoes on skewers. Mar-  
inate in Italian Dressing for 1 hour. Broil over coals until  
done.

*Charlotte Erickson's Recipe*

## SLUM

1½ lb. ground round steak

3 pieces diced celery

1 large onion, diced

3 carrots, diced

1 can tomato soup

1 can water

form meat into 1¼" balls and brown in butter. Add remaining ingredients and simmer 45 minutes. Potatoes that have been quartered can be added.

Charlotte Erickson's Recipe



Slum  
1½ lb. ground round steak  
3 pieces diced celery  
1 large onion diced  
3 carrots diced  
1 can tomato soup  
1 can water  
Brown meat until 1 ½ done & add remaining  
ingredients & simmer 45 minutes  
Potatoes - quartered can be added

Beef Stew - New England  
2 lbs beef chuck  
3-4 celery stalks  
1 carrots  
1 large onion  
1 T. sugar  
1 T. salt  
1 pepper  
3 T. taperedine  
1 C. tomato sauce  
Water  
Brown cubes chuck  
Boil 4 hrs.

meat + poultry

## STUFFED PORK CHOPS

4 thick pork chops with pocket

Stuffing:

1 cup bread crumbs

1 t. chopped onion

2 T. melted butter

1/4 cup water

sage

Make stuffing and stuff the chops. Tie. Roll in flour. Salt & pepper meat. Bake at 450 degrees for 15 minutes. Lower oven to 325 for 45 minutes.

Charlotte Erickson's Recipe

## STUFFED SPARERIBS



1 whole rack ribs

4 T. butter

3 cups cubed bread

1 cup chopped apples

½ cup diced celery

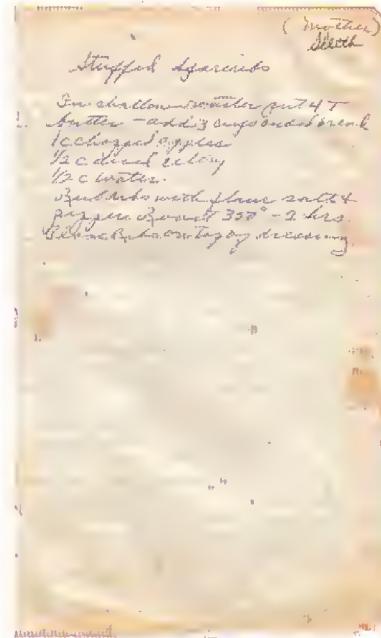
½ cup water

flour

In shallow roaster put 4 T. butter-add 3 cups cubed bread, apples, celery and water. Rub ribs with flour, salt & pepper. Place ribs on top of dressing.

Roast 350 degrees for 2 hours.

Charlotte Erickson's Recipe



## TEXAS HASH

Texast Hash  
2 large onions, minced  
1 green pepper, minced  
3 T. oil  
1 lb. Ground Beef  
2 cups canned tomatoes  
 $\frac{1}{2}$  cup uncooked rice  
1 t. chili powder  
1  $\frac{1}{2}$  t. salt  
pepper to taste

2 large onions, minced  
1 green pepper, minced  
3 T. oil  
1 lb. Ground Beef  
2 cups canned tomatoes  
 $\frac{1}{2}$  cup uncooked rice  
1 t. chili powder  
1  $\frac{1}{2}$  t. salt  
pepper to taste

Cook 2 large onions and 1 green pepper in 3 T. oil until onions are yellow. Add 1 lb. ground beef and cook until meat is seared. Add 2 cups canned tomatoes,  $\frac{1}{2}$  cup uncooked rice, 1 t. chili powder, salt and pepper. Place in a buttered casserole. Cover. Bake at 350° for 45 minutes.

Marie Sleeth's Recipe

## BANANA CREAM CAKE

desserts + treats

**1/2 cup butter**  
**1 cup sugar**  
**1 1/2 t. vanilla**  
**2 eggs, unbeaten**  
  
**Sift:**  
**2 cups flour**  
**2 t. baking powder**  
**1/2 t. soda**  
**1/8 t. salt**  
**1/4 t. ginger**  
  
**1/4 cup sour milk**  
**1 cup mashed bananas**  
  
**1 cup whipping cream**  
**1 t. vanilla**



Cream butter and sugar. Add vanilla. Add eggs one at a time. Sift dry ingredients 3 times. Add alternately with milk and mashed bananas. 2-8 inch layers. Bake 350° 25-35 minutes. Whip 1 cup cream sweetened with 1 t. vanilla. Put layers together with cream and sliced bananas. Garnish top with cream and bananas.

*Marie Sleeth's Recipe*

## BANANA DAINTY



2 large bananas  
½ c. sugar  
2 T. lemon juice  
¾ cup heavy cream  
chopped nuts, optional

Peel 2 large bananas. Scrape off the coarse threads and rub the pulp through a sieve. Add ½ cup of sugar and 2 T. lemon juice. Cook over a low gas flame, stirring constantly until the boiling point is reached. Chill thoroughly. Whip ¾ cup heavy cream and fold in the banana mixture.

Chopped nuts may be added. Makes 4 portions.

*Marie Sleeth's Recipe*

## BANANA PIE

desserts + treats

$\frac{1}{2}$ cup sugar	Bananas
2 T. flour	1 baked pie shell
1 cup milk	Whipped Cream or Meringue
1 t. vanilla	
1 egg yolk beaten (or all egg)	

Cook until thick. Place sliced bananas on bottom of shell. Put in a baked pie shell. Cover with meringue or whipped cream.

*Marie Sleeth's Recipe*

## CHOCOLATE WHIPPED CREAM FROSTING

4 heaping T. cocoa

½ cup sugar

1½ cup whipping cream

Mix slightly and put in ice box for at least 4 hours or overnight. Then whip when ready to use

*Marie Sleeth's Recipe*



## COCONUT PIE

desserts + treats

1 pt. milk  
½ cup flour  
½ cup sugar  
½ cup coconut  
pinch of salt  
1 t. vanilla

Cook until thick and let stand until partly cold then stir in the whites of two eggs and teaspoon of vanilla

Charlotte Erickson's Recipe

Mrs. Belin Coconut Pie  
1 pt. milk 2 cups coconut  
4 cups flour 1 pinch salt  
½ " sugar 1 vanilla  
Cook thick & let stand  
till partly cold then stir  
in the whites of two  
eggs & tea sp. vanilla

## GRACIE ALLEN'S LEMON CAKE

Gracie Allen's Lemon Cake  
1 cup butter  
1 cup sugar  
2 cups flour  
3 t. baking powder  
1/4 t. salt  
1/2 cup milk  
4 egg whites, stiff but not dry  
1 t. lemon juice

1/2 cup butter  
1 cup sugar  
2 cups flour  
3 t. baking powder  
1/4 t. salt  
1/2 cup milk  
4 egg whites, stiff but not dry  
1 t. lemon juice

Mix and bake 45-50 minutes in a 350° oven.

Marie Sleeth's Recipe

## GRANDMA ERICKSON'S TORTE CAKE

desserts + treats

½ cup butter  
½ cup sugar  
½ t. salt  
4 egg yolks, beaten lightly  
1 t. vanilla  
3 T. milk  
1 cup sifted cake flour  
1 t. baking powder  
4 egg whites  
¾ cup sugar  
½ cup broken pecans  
1 T. sugar  
½ t. cinnamon

Cream butter; beat in sugar, salt, then egg yolks, vanilla, milk & flour (sifted with baking powder). Spread mixture in 2 round greased cake pans (or 1 sheet pan).

Beat egg whites until very light; add ¾ cup sugar gradually & spread on unbaked mixture. Sprinkle with nuts, 1 T. sugar, & ½ t. cinnamon.

Bake at 350° about 30 minutes. Serve with strawberries, raspberries or pineapple and whipped cream.

Anna Erickson's Recipe

Grandma Erickson's Torte Cake  
½ c. butter  
½ c. sugar  
½ t. salt  
4 egg yolks, beaten lightly  
1 t. vanilla  
3 T. milk  
1 c. sifted cake flour  
1 t. baking powder  
4 egg whites  
¾ c. sugar  
½ c. broken pecans  
1 T. sugar  
½ t. cinnamon  
  
cream butter; beat in sugar, salt, then egg yolks, vanilla, milk & flour (sifted with baking powder). Spread mixture in 2 round greased cake pans (or 1 sheet pan)  
  
Beat egg whites until very light, add ¾ c. sugar gradually & spread on unbaked mixture. Sprinkle with nuts, 1 T. sugar, & ½ t. cinnamon  
  
Bake 350° about 30 min.  
serve with strawberries, raspberries or pineapple

## GRANDMA SLEETH'S STRAWBERRY PIE

Grandma Sleeth's  
Strawberry Pie  
1 C sugar  
1 C water  
2 T. cornstarch  
½ small package strawberry jello  
1 quart fresh strawberries  
1 baked pie shell  
1 qt strawberries  
Boil sugar, water, cornstarch  
until thick stirring con-  
stantly.  
Remove from heat and stir in jello. Let cool.  
Place whole berries in  
a baked pie shell. Pour jello  
mixture over berries. chill several hours.  
Serve with sweetened whipped cream.

1 C sugar  
1 C water  
2 T. cornstarch  
½ small package strawberry jello  
1 quart fresh strawberries  
1 baked pie shell

Boil sugar water and cornstarch until thick stirring constantly.

Remove from heat and stir in jello. Let cool.

Place whole cleaned berries in a baked pie shell. Pour jello mixture over berries. chill several hours.

Serve with sweetened whipped cream.

Charlotte Erickson's Recipe

## HELEN AND JOE'S TAFFY APPLES



1 box (1 lb.) light brown sugar

1 can Eagle Brand Milk

2 T. Butter

2 t. vanilla

½ cup white corn syrup

12 or more apples

chopped Walnuts

Place all ingredients in large pan and cook over low flame (do not burn). Bring to boiling and stir constantly. When boiling about 10 minutes test a small amount in cold water (245°). When it forms a ball it is ready for apples. Put apples on skewer and dip right away into this mixture and cover with chopped nuts. Set on waxed paper to cool.

Charlotte Erickson's Recipe

Helen & Joe's Taffy Apples  
1 box (1 lb.) light brown sugar  
1 can Eagle Brand Milk  
2 T. Butter  
2 t. vanilla  
½ cup white corn syrup  
12 or more apples  
chopped Walnuts

Place all ingredients in large pan & cook over low flame (do not burn)  
Boil until mixture is ready

When boiling about 10 minutes test a small amount in cold water.  
When it forms a ball it is ready for apples. Dip apples in mixture & roll in nuts  
& dip into this mixture & coat with chopped nuts. Set on waxed paper to cool.

## LEMON PIE

Lemon Pie (cont.)  
Put in a double boiler:  
1/4 cup sugar  
2 T. corn starch  
pinch salt  
water and 1/2 cup cream.  
Yolks of 2 eggs. 1/2 cup reserved whites  
Stir continually until thick. Add  
1 t. butter. Bake crust and when partly cool fill in the above. Beat reserved whites  
until stiff, add 1/2 cup sugar. Brown on top of pie.

Put in a double boiler:

1/4 cup sugar

2 T. corn starch

pinch salt

Grated rind and juice of 1 lemon

yolks of 2 eggs (save whites)

1 1/2 cups hot water

Stir continually until thick. Add

1 t. butter. Bake crust and when partly cool fill in the above. Beat reserved whites until stiff, add 1/2 cup sugar. Brown on top of pie.

Marie Sleeth's Recipe

## PRUNE WHIP

serves 4



1 cup heavy whipping cream

1½ cups cooked prunes

Add:

½ cup powdered sugar

½ t. grated orange rind

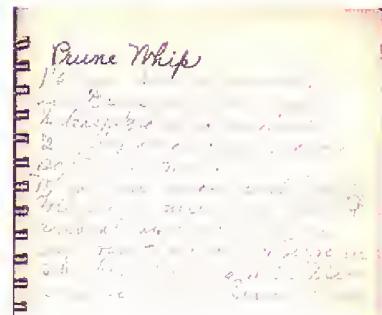
½ t. cinnamon

pinch of salt

Mix well.

Whip 1 cup cream until stiff. Fold in prune mixture a small amount at a time. Add other ingredients. Chill thoroughly. Serve in sherbets topping with Maraschino cherry.

Marie Sleeth's Recipe



notes  
A family favorite!

## SOUR CREAM CAKE

*Sour Cream Cake*

2 eggs  
1 cup sugar  
1 1/3 cup sifted cake flour  
1/8 t. salt  
1/8 t. baking soda  
1 t. baking powder  
1 cup thick sour cream  
2 t. vanilla  
1/2 t. almond extract

2 eggs  
1 cup sugar  
1 1/3 cup sifted cake flour  
1/8 t. salt  
1/8 t. baking soda  
1 t. baking powder  
1 cup thick sour cream  
2 t. vanilla  
1/2 t. almond extract

Beat 2 eggs until thick and lemon colored. Gradually beat in 1 cup sugar. Sift together 1 1/3rd's cups sifted cake flour, 1/8 t. salt, 1/8 t. baking soda and 1 t. baking powder. Add dry ingredients to the eggs alternating with 1 cup of thick sour cream. Beat in 2 t. vanilla and 1/2 t. almond extract. 2-8 in layers. Bake in a 350° oven for 25 minutes or until done.

Marie Sleeth's Recipe

## SPRITZ COOKIES

My mother made these every Christmas. They were so wonderful you didn't even have to chew. they melted in your mouth.

½ lb. butter

½ c. sugar

½ t. almond extract

1 egg yolk

2 c. flour

Cream butter and sugar. Add almond extract and egg yolk. Add flour. Use enough flour so that a silver knife comes out clean when placed in dough. Bake at 375 degrees - 10-12 minutes. Chill pans and dough and it will come out of press easier.

*Charlotte Erickson's Recipe*



My Favorite Recipe For Spritz

From \_\_\_\_\_

Date \_\_\_\_\_ Fud Out On \_\_\_\_\_

½ lb butter

½ c sugar

½ t almond extract

1 egg yolk

2 c flour

cream butter & sugar until smooth

add yolk & cold flour. Mix enough  
flour so that a silver knife comes  
out clean when placed in dough.

bake at 375° for 10 to 12 minutes.

Chill pan and dough and it will

come out of press easier.

desserts + treats

## STRAWBERRIES JESSICA

...Strawberries Jessica...  
Easy but elegant dessert  
Combine  $\frac{1}{2}$  cup heavy cream  
 $\frac{1}{2}$  cup sour cream  
2 T. sugar  
add: juice of  $\frac{1}{2}$  lemon  
few drops of vodka  
Fold in ripe fresh strawberries and  
serve in tall large wine glasses.  
Top with one perfect strawberry  
Jan Erickson

Combine:

$\frac{1}{2}$  C heavy cream

$\frac{1}{2}$  C sour cream

2 T. sugar

Add:

juice of  $\frac{1}{2}$  lemon

few drops of vodka

Fold in ripe fresh strawberries and serve in tall wine glasses. Top with one perfect strawberry.

notes

Easy but elegant dessert.

Jan Erickson's Recipe

## TOFFEE BARS



1 C butter  
1 C brown sugar  
2 C flour  
1 egg yolk  
1 t. vanilla  
1 package chocolate chips  
chopped pecans

Cream butter and sugar. Add egg yolk. Add flour and vanilla. Spread dough  $\frac{1}{4}$ " thick on cookie sheet with sides. Bake at 350° for 20 minutes or until lightly browned.

Melt chocolate chips in a double boiler. Spread carefully on hot baked dough. Sprinkle with finely chopped pecans. cut 1"x1 $\frac{1}{2}$ " while still warm.

*Charlotte Erickson's Recipe*

Toffee Bars  
1 C butter  
1 C brown sugar  
2 C flour  
1 egg yolk  
1 t. vanilla  
1 package chocolate chips  
chopped pecans  
  
Cream butter & sugar - eggs add flour & vanilla spread  $\frac{1}{4}$ " thick on cookie sheet with sides. Bake at 350° for 20 mins or until lightly browned.  
  
Melt choc chips in double boiler. Spread carefully on hot baked dough, sprinkle with finely chopped pecans and cut 1"x1 $\frac{1}{2}$ " while still warm.

## WHITE ICING

My Favorite Recipe For White Icing

From Charlotte

Date      Tied Out On     

1 c sugar  
1/4 t salt  
1/2 t cream of tarter  
2 unbeaten egg whites  
3 T water  
1 t vanilla  
Mix all in grinder to fine pt &  
work in 2nd pt over boiling water  
in double boiler heat until thick &  
on well & beat until fluffy (about)  
3 min. Add vanilla.

1 C sugar

1/4 t. salt

1/2 t. cream of tarter

2 unbeaten egg whites

3 T. water

1 t. vanilla

Mix all ingredients except vanilla & place over boiling wa-  
ter in a double boiler. Beat with mixer on number 8 speed  
until fluffy, about 3 minutes. Add vanilla.

Charlotte Erickson's Recipe

## YELLOW CAKE

desserts + treats

**1½ cups butter**  
**1½ cup sugar**  
3 eggs, well beaten separate yolks  
2½ cups cake flour, sifted  
3½ t. baking powder  
½ t. salt  
1 cup milk  
1 t. vanilla

Fold in whites last. Add 3 squares of chocolate melted for devil's food cake. Makes 2-9" layers or 3- 8" layers. Bake 30-35 minutes in moderate oven.

*Charlotte Erickson's Recipe*



## CHILE SAUCE

everything else

12 tomatoes

1 onion

1 pepper & seeds

1 cup sugar 1 cup vinegar

Salt to taste

Put the following spices in a bag:

2 t. cinnamon

2 t. nutmeg

1 t. cloves

2 t. allspice

*This is a Sennott's Chile Sauce.*  
2 Tomatoes      1 cup sugar  
1 onion            1 " vinegar  
1 pepper & seeds    Salt to taste  
Put spices in bag  
2 t. cinnamon  
2 "                nutmeg  
1 "                cloves  
2 "                allspice

There are no cooking directions with this recipe.

*Marie Sleeth's Recipe*

## DIRECTIONS FOR MAKING CALCIMINE

*Directions for making Calcimine*  
4 pints boiling water to 5 lbs calcimine.  
Put water in pail and then add calcimine and stir thoroughly until all the ingredients are dissolved. Let stand for 30 minutes after which add 1 pint or sufficient water (cold water) to make the mixture about the consistency of thick cream. Strain at once, & when it becomes jellied it is ready for use.

Definition of cal-ci-mine also kal-so-mine (kls-mn). A white or tinted liquid containing zinc oxide, water, glue, and coloring matter, used as a wash for walls and ceilings.

4 pints boiling water to 5 pounds calcimine. Put water in a pail and then add calcimine and stir thoroughly until all the ingredients are dissolved. Let stand for 30 minutes after which add 1 pint or sufficient water (cold) to make the mixture about the consistency of thick cream. Strain at once and when it becomes jellied it is ready for use.

*Marie Sleeth's Recipe*

## GRANDMA SLEETH'S CHILE SAUCE

4 pints

Drop 12 large ripe tomatoes into boiling water; let stand for several minutes then peel skin. Cut tomatoes into quarters. Quarter 2 large onions. Remove seeds from 2 green peppers and one sweet red pepper (also one hot red pepper if desired); Cut into pieces. Put through food chopper with onions, using a medium blade.

Combine all vegetables with:

1½ cups vinegar

1 cup brown sugar

2 t. salt

1 t. cinnamon

½ t. each ground cloves and allspice.

Blend well.

Cook over low heat until mixture is thick, about 2½ to 3 hours.

Pour while hot into sterilized jars. Seal immediately.

*Marie Sleeth's Recipe*

everything else

*Grandma Sleeth's Chile Sauce*  
Many thanks to Mrs. Nevin for this  
recipe. I think you have just mixed  
large ripe tomatoes with onions, about  
one onion per jar, then add 1½ cups brown sugar,  
2 t. salt, 1 t. cinnamon, ½ t. each ground cloves and allspice.  
Pour into sterilized jars and seal immediately.  
Can for 4 weeks.  
Makes 4 pints.  
  
*(See notes from bottom  
of page 10)*  
For other kind chop with  
green and red peppers. It makes  
lighter colored sauce. Of course  
the flavor is the same. Use the 3 t. onions  
1 t. cinnamon, ½ t. each ground cloves and allspice.  
Same with red  
peppers except add 1 t. red pepper.  
Judy Nevin still makes this  
but chops the vegetables.

### notes

*Stir often from the bottom  
as it burns easily.*

*You can use sweet red pep-  
pers. It makes it a lighter  
color but it tastes the same  
with part green ones.*

*Judy Nevin still makes this  
but chops the vegetables.*

## everything else

## TERIYAKI SAUCE

### Teriyaki Sauce

1/2 - 1 cup soy sauce  
1-2 Tablespoons salad oil  
1-2 Tablespoons - lemon juice  
1 clove garlic, minced  
1-2 teaspoons brown sugar  
1/4 teaspoon, more or less - ginger  
chicken/steak/turkey breast/pork/

1/2 C soy sauce

2 T. salad oil

2 T. lemon juice, fresh

1 clove garlic, minced

2 t. brown sugar

1/4 t. ginger, dried

Use to marinate chicken, steak, turkey breast or pork.

Charlotte Erickson's Recipe

### notes

This is the best marinade ever! A family favorite for years.

